



Jimmy Dean Sausage Stuffing

Jacob · 29/09/2024



Prep Time

N/A

Difficult

Medium

Servings

N/A

Description

Jimmy Dean sausage is the secret ingredient in this flavorful stuffing dish seasoned with rosemary and garlic

Ingredients

- - 2 (16 ounce) packages Regular Flavor Jimmy Dean Pork Sausage - 8 ounces fresh mushrooms
- sliced - 1 ½ cups diced onions - ¾ cup diced or coarsely grated carrots - 1 ½ cups diced celery - 3 cloves garlic
- minced - 1 (10 ounce) package frozen spinach
- thawed and drained - 2 teaspoons dried rosemary - 2 teaspoons poultry seasoning - 1 teaspoon black pepper - 1 (15 ounce) package herbed dry bread cubes - 2 cups chicken broth - 1 egg
- lightly beaten

Instructions

1. Preheat oven to 325 F. In a large saucepan or stockpot
2. cook sausage over medium-high heat
3. stirring frequently until thoroughly cooked and no longer pink. Add mushrooms
4. onion
5. carrots
6. celery and garlic; cook 10-12 minutes or until onion is translucent
7. stirring frequently. Transfer mixture to a large bowl; add remaining ingredients and stir well. Pour into a buttered 4-quart casserole. Bake covered for 60 minutes. Recipe Tip One 9.6-ounce package of fully cooked Jimmy Dean Hearty Sausage Crumbles may be substituted for one 16-ounce package of fresh breakfast sausage to save time.