

Mushroom & Sausage Stuffing

EATALY MAGAZINE (November 15, 2016)



'This is the season for stuffing! This Thanksgiving, our American chefs have shared their recipe for the best stuffing they eat at home. Filled with earthy mushrooms and hearty sausage, this flavorful stuffing may steal the show. We now offer the housemade stuffing at Eataly, saving you a step, but you can also get cheffy with the same recipe in your own kitchen!

COURSE: Primo Piatto

DIFFICULTY: Easy

PREPARATION TIME: 45 minutes

Yield: 4-6 servings

1 pound carrots, diced

1 pound celery, diced

1½ pounds onions, diced



1 pound cremini mushrooms, sliced
4 tablespoon garlic, minced
1 pound Italian sausage, roasted in the oven & broken into small pieces
¼ cup mixed herbs: thyme, sage, oregano, & rosemary
1 loaf rustic bread, cubed
1 cup chicken stock
Splash of heavy cream
1/8 cup parsley, chopped
Salt & pepper, to taste

Preheat an oven to 375°F.

In a large sauté pan, sweat the onions, celery, and carrots in a drizzle of extra virgin olive oil until translucent. Add the mushroom and garlic, and cook over medium heat for about 7 minutes. Stir in the roasted sausage and bread, and taste for seasoning. Add salt and pepper, if needed.

Pour in the chicken stock with enough cream to coat the bread, and cook for about 5 minutes. Toss in the parsley, then remove from heat.

Transfer the stuffing to a baking dish, and bake for about 30 minutes or until golden brown. Serve with turkey as desired.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].



Source URL: <http://ftp.iitaly.org/magazine/dining-in-out/eataly-magazine/article/mushroom-sausage-stuffing>

Links

[1] <http://ftp.iitaly.org/files/stuffingthanksgivingeatalymagazine.jpg>

[2] <https://www.eataly.com/magazine>

[3] https://www.eataly.com/us_en/magazine/eataly-recipes/thanksgiving-stuffing/