



VEGAN STUFFED BAKED APPLES

INGREDIENTS

14 oz. Plant-Based Breakfast Sausage
1 T vegetable oil
1 celery stalk, diced
1/4 cup white onion, diced
1 6 oz. box stuffing mix
2 1/4 cup unsalted vegetable broth
4 Granny Smith apples

TIME: 40 mins (Prep Time 15 mins / Cook Time 25 mins) **SERVES:** 4 **TYPE:** Vegan

INSTRUCTIONS

- 1 Preheat oven to 350° F
- 2 Heat oil in large skillet over medium heat. Add celery and cook 2-3 minutes, add onions and cook until browned. Add breakfast sausage to same pan and cook for 5 minutes, breaking into crumbles as you stir. Set aside.
- 3 In a large bowl, stir together stuffing mix, cooked sausage and 1 1/4 cup vegetable broth. Stir until the stuffing is soft and moist.
- 4 To prepare the apples: Slice the very top off and use a spoon to remove entire core. Spoon stuffing mixture into the apples and place in a high-sided baking dish.
- 5 Pour remaining broth (1 cup) over all the apples; use remaining broth to cover bottom of pan to prevent sticking. Bake uncovered 25 minutes or until the apples are soft. You can cover if you don't want stuffing to brown.

QUICK TIP



Bake for 15 minutes if you prefer firmer, crisper apple

Before
the butcher™