



Gluten Free & FABULOUS®

GREAT
RECIPE!

SAVORY TURKEY STUFFING

• Ingredients •

- 2 Packages Sweet Savory Bites
- 1/2 c. chopped celery
- 1/2 c. chopped onion
- 1/2 c. chopped mushroom
- 2 oz. butter
- 6 oz Italian Sausage, casein free (cooked and drained)
- 1 tsp. Sage
- 1/2 tsp Kosher Salt
- 1/2 c. Gluten Free Chicken Broth

• Directions •

Sauté celery, onion, mushrooms with butter to desired readiness. Add cooked and drained Italian sausage. Add broth. Combine. In another bowl, crumble Savory Bites slightly, add sage, salt. Add to celery mixture. Pour into baking dish. Bake in oven at 350°F for 45 minutes or until desired texture. If stuffing a turkey/chicken, double the ingredients. Remove stuffing when turkey/chicken is done.

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