

Southern Italian Thanksgiving Stuffing

Yield: 12 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/thanksgiving-stuffing-recipe-with-poultry-seasoning>

Ingredients:

- 1 1/2 pounds bulk italian sausage
- 2 tablespoons olive oil
- 6 ounces bacon pancetta, diced
- 2 onions chopped
- 7 stalks celery chopped
- 4 cloves garlic minced
- 6 cups french bread day-old, cut into 1/2 inch cubes
- 3 cups crumbled cornbread
- 1 1/2 tablespoons dried sage rubbed
- 1 1/2 tablespoons poultry seasoning
- 1 teaspoon salt
- 1 cup toasted pine nuts
- 4 cups chicken broth
- 2 cups shredded mozzarella cheese
- 1/2 cup butter
- 2 tablespoons chopped fresh sage
- 1 ounce Parmesan cheese shaved

Nutrition:

1. Calories: 630 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 100 milligrams
4. Fat: 49 grams
5. Fiber: 2 grams
6. Protein: 22 grams
7. SaturatedFat: 17 grams

8. Sodium: 1240 milligrams

9. Sugar: 2 grams

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