



FROM THE KITCHEN OF: GINGER NILSSON
SR. TECHNICAL RECRUITER - JSG JACKSONVILLE

SWEET POTATO SAUSAGE CASSEROLE

INGREDIENTS

Cooking spray

1 1/2 lb fresh sweet potatoes (2–3)

1 bunch fresh kale, finely chopped

16 oz Italian chicken (or pork) sausage

2 tablespoons olive oil

3 oz Deli Gruyère cheese

1 1/2 cups stuffing mix for turkey (or chicken)

2 cups reduced-sodium chicken broth (or stock)

1 (15 oz) jar roasted garlic Alfredo sauce

1/4 teaspoon ground nutmeg

FOR A LARGE CROWD, DOUBLE THE RECIPE
AND BAKE IN A 13X9 INCH BAKING DISH.
BAKE AN EXTRA 12-15 MINUTES

INSTRUCTIONS

Preheat oven to 350°. Coat 9-inch square baking dish with spray. Peel sweet potatoes; cut into 1/2-inch cubes (4 cups). Chop kale (3 cups). Remove sausage casing: cut almost in half lengthwise (butterfly); turn sausage over and peel casing away (wash hands).

Preheat large sauté pan on medium-high 2–3 minutes. Place oil in pan, then add sweet potatoes; cook 3–4 minutes, stirring occasionally, or until light brown. Transfer sweet potatoes to large bowl.

Add sausage to same pan; brown 4–5 minutes, stirring to crumble meat, or until no pink remains. Meanwhile, shred cheese (1 1/2 cups). Stir sausage, stuffing mix, kale, and 1 cup broth into potatoes; transfer to baking dish.

Combine Alfredo sauce, remaining 1 cup broth, nutmeg, and 1 cup of the cheese; pour sauce over sweet potato mixture. Top with remaining 1/2 cup cheese; bake 25–30 minutes or until sauce is bubbly and potatoes are tender when pierced with a fork. Serve.

