

Beef Stuffing with Apples & Cranberries

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MIN SERVINGS CAL PROTEIN

🕒 Total Time: 1 hr 15 min

Ingredients:

- ☐ 1 pound Ground Beef (93% or leaner)
- ☐ 2 teaspoon garlic powder, divided
- ☐ 2 teaspoons onion powder, divided
- ☐ 2 teaspoons rubbed sage, divided
- ☐ 1-1/2 teaspoon salt, divided
- ☐ 1/4 to 1/2 teaspoon crushed red pepper
- ☐ 2 tablespoons butter
- ☐ 2 cups sliced leeks, white and light green parts only
- ☐ 1 bag (12 ounces) unseasoned dried bread cubes
- ☐ 2-1/2 cups reduced-sodium beef broth
- ☐ 2 cups peeled, diced Granny Smith apples
- ☐ 1 cup dried cranberries



Cooking:

- 1 Combine Ground Beef, 1 teaspoon garlic powder, 1 teaspoon onion powder, 1/2 teaspoon rubbed sage, 1/2 teaspoon salt and crushed red pepper in large bowl, mixing lightly but thoroughly. Heat large nonstick skillet over medium heat until hot. Add beef mixture; cook 8 to 10 minutes, breaking into 1/2-inch crumbles and stirring occasionally. Remove beef mixture from skillet with slotted spoon into large bowl; set aside.
- 2 Preheat oven to 350°F. In same skillet, heat butter on medium heat until hot. Add leeks, cook and stir 5 minutes. Add leeks to beef mixture. Stir in bread cubes, broth, apples, cranberries, remaining 1 teaspoon garlic powder, remaining 1 teaspoon onion powder, remaining 1-1/2 teaspoons rubbed sage and remaining 1 teaspoon salt to beef mixture.
- 3 Spray 9 x 13-inch baking dish with cooking spray. Place beef mixture into prepared dish; cover with aluminum foil. Bake in 350°F oven 30 to 40 minutes until heated through.

Cook's Tip: You may substitute a fresh baguette, cubed and toasted, for unseasoned dried bread cubes.



Test Kitchen Tips

Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.

