**Introduction:**

If you are looking for an elevated stuffing recipe that still has familiar flavors, this recipe is the one to try! First, I swapped out the traditional bread for toasted buttery croissants. This addition gives the stuffing a lighter, fluffier texture. Another surprise is that I didn’t use just chicken broth. I created a richer binder using eggs, cream, and broth with a bold kick of flavor. To add some crunch to the soft texture of the stuffing, a sprinkle of pecans is added at the end. This is the perfect stuffing to compliment your Thanksgiving Turkey, your Christmas Rib Roast, or any time of the year with pork chops or your favorite pork roast!

**Apple Pecan Croissant Stuffing**

**Ingredients Needed:**

* 1 (12 count package) All Butter Sandwich Croissants
* 1 pound of ground Breakfast sausage, cooked
* 1 cup of diced red bell peppers
* 2 Honeycrisp Apples, peeled and diced
* 12 ounces of diced mushrooms
* 1 cup of diced celery
* 1 cup of diced onions
* 1 stick of Challenge Salted Butter, cut into small pieces.
* 3 eggs
* 3 cups of chicken broth
* 2/3 cups of heavy whipping cream
* 1 tablespoon of minced garlic
* 1 tablespoon of rubbed sage
* ½ cup of pecans, diced

**Directions:**

1. Preheat oven to 400 degrees. Spray an 11 x 14 baking dish with cooking spray to prepare.
2. Dice croissants into 1-inch cubes and place them on a baking sheet. Place sheet in preheated oven to toast for 10 minutes. Remove and cool.
3. In a large skillet, over medium-high heat, add peppers, apples, mushrooms, celery, onions and butter. Stirring often, cook for 8-10 minutes until veggies have softened.
4. Pour cooked veggies into the prepared baking dish. Add toasted croissants on top.
5. In a mixing bowl, add 3 eggs. Whisk with a fork until well beaten. Stir in broth, cream, garlic, and rubbed sage. Stir well to combine. Pour the egg mixture over the stuffing in the casserole dish. Use a large spoon to stir well and combine all ingredients. Note: The extra liquid will absorb into the croissants while cooking.
6. Cover the casserole dish with foil. Place into oven and bake for 25 minutes. Remove from oven and remove foil. Sprinkle on pecans, and place back into the oven for an additional 15 minutes uncovered, or until the top is golden brown and the internal temperature reaches 165 degrees.

**Serves 12**

**Chef’s Tips**:

* Any sausage can be a great addition. I suggested using breakfast sausage, but spicy chorizo or diced apple sausage could be a great addition!
* If sage is not to your liking, try adding fresh or dried rosemary to complement the ingredients.
* If you want to be extra fancy, bake the stuffing in a cupcake pan for individual servings and a nice presentation!