

Ingredients



- 6 ounces ground turkey
- sausage, browned and drained
- 2.5 cups chicken broth
- 2 teaspoons poultry seasoning
- 1/2 teaspoon fresh ground black pepper
- 1.5 cups chopped celery
- 1 cup chopped onion
- 1.5 cups chopped apple
- 1 package (12 to 14 ounces) stuffing mix (I like Pepperidge Farms)

Slow Cooker Sausage Apple Stuffing



Instruction

- Ideal slow cooker size: 4-Quart.
- Heat the broth, poultry seasoning, black pepper, celery and onion in a 3-quart saucepan over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender, stirring often.
- Remove the saucepan from the heat. Add the stuffing mix, chopped apple and cooked sausage and mix lightly.
- Spoon the stuffing mixture into a greased 4-quart slow cooker.
- Cover and cook on LOW 3 to 4 hours, until heated through.

