

# RECIPE OF THE WEEK: PALEO EDITION

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## Stuffing

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### Ingredients:

1 lb mild Italian pork or chicken sausage, casing removed  
4 ½ cups mushrooms, diced  
1 medium yellow onion, diced  
6 celery stalks, diced  
4 carrots, diced  
½ cup chicken broth  
1 tbsp diced fresh sage  
½ tsp minced fresh thyme leaves  
½ cup dried cherries, finely chopped  
½ cup silvered almonds  
½ tablespoon garlic powder  
4 tbsp olive oil  
Sea salt and black pepper to taste

### Instructions:

Preheat oven to 350. In a large soup pot, sauté onions in olive oil until translucent. Add the sausage and brown. Add the carrots, celery, mushrooms, chicken broth, cherries, almonds, sage, thyme, garlic powder, salt and pepper. Mix well, bring to a simmer, and cook for 5-10 minutes or until the veggies begin to absorb the chicken broth. Transfer to a large glass baking dish, cover tightly with aluminum foil and bake at 350 for 45 minutes.

Compliments of [Everydaypaleo.com](http://Everydaypaleo.com)

