



Sausage & Apple Stuffed Sweet Potatoes

With the perfect blend of savory spices and the sweetness of apple, this recipe makes a wonderful, filling mixture that pairs perfectly with the warmth of the baked sweet potatoes.

Ingredients

- 6 to 8 medium sweet potatoes, baked
- 3 Tbsp. butter, divided
- 1 medium onion, diced
- 2/3 cups celery, diced
- pinch of salt
- black pepper, to taste
- 1 Tbsp. fresh thyme (or 1 tsp. dried thyme)
- 2 cloves garlic, minced
- 2 tsp. dried sage
- 1.5 lb. Stoltzfus Meats loose sausage
- 2 medium apples, diced
- 1-2 Tbsp. maple syrup
- 1/2 cup mozzarella cheese, grated
- 2 Tbsp. parmesan cheese, grated

Directions

1. Melt 2 Tbsp. butter in a saute pan over medium heat. Add the onions, celery, salt, pepper, thyme, and sage. When the onions and celery are tender, add the garlic to the pan and cook for one minute. Add the sausage and cook until no longer pink. Remove from heat.
2. While the sausage is cooking, melt 1 Tbsp. butter in a saucepan over medium heat. Add the apples and saute lightly. Cover with a lid for 3 to 5 minutes. When the apples are tender, add the maple syrup and turn the heat to high for one minute. Remove from heat.
3. In a serving dish, pour the sausage mixture. Top with the apple mixture and sprinkle with mozzarella and parmesan cheese. Garnish with fresh thyme, if desired. Serve over baked sweet potatoes.



If you make this recipe, tag us on Facebook at Stoltzfus Meats & Deli or Instagram @stoltzfusmeats.