

# Best Ever Sausage and Cornbread Stuffing

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## **Servings: 6**

*1 pound sweet Italian or pork  
sausage links, cut into one-inch pieces  
1 large red bell pepper, chopped  
1 box (10 ounce) frozen whole kernel  
corn, thawed and drained  
2 large green onions, chopped  
4 cups cornbread stuffing mix  
2 cups fat-free, reduced-sodium  
chicken broth, heated  
1/4 cup mayonnaise*

## **Preparation Time: 10 minutes**

### **Cook Time: 15 minutes**

In a twelve-inch nonstick skillet over medium-high heat, cook the sausage, stirring occasionally, for 8 minutes or until almost done. Drain, if desired. Add the red pepper. Cook, stirring occasionally, for 4 minutes or until tender. Stir in the corn and green onions. Heat through.

In a large bowl, combine the stuffing mix, broth and mayonnaise.

Arrange the hot stuffing on a serving plate. Top with the sausage mixture. Garnish, if desired, with additional chopped green onions.

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Per Serving (excluding unknown items): 408 Calories; 11g Fat (24.8% calories from fat); 9g Protein; 69g Carbohydrate; 13g Dietary Fiber; 3mg Cholesterol; 1081mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat; 4 Other Carbohydrates.