

# Cornbread, Leek and Pecan Stuffing

*Publix Thanksgiving*

*Publix Aprons*

## **Servings: 8**

*cooking spray*

*2 medium (two cups) leeks*

*1/2 cup unsalted butter, divided*

*2 cups pecans, chopped*

*1 bag (10 ounce) frozen seasoning-  
blend vegetables*

*1 teaspoon poultry seasoning*

*1 bag (14 ounce) cornbread stuffing  
mix*

*2 cups chicken broth*

*3 eggs, beaten*

Preheat the oven to 350 degrees.

Coat a 13x9-inch baking pan with spray.

Cut the leeks in half lengthwise. Rinse well.  
Chop the leeks (white part only).

Preheat a large saute' pan for 1 to 2 minutes on medium heat. Place 1/4 cup of butter into the pan and melt. Add the pecans. Cook for 3 to 4 minutes or until the pecans are toasted and fragrant. Transfer the pecans to a large bowl.

Place the remaining butter into the pan. Add the vegetables, leeks and poultry seasoning. Cook and stir for 5 to 6 minutes or until the vegetables are tender. Stir the stuffing mix into the butter and vegetables.

Transfer the stuffing to the bowl with the pecans. Stir in the chicken broth. In a bowl, whisk the eggs to blend. Stir into the stuffing until blended.

Transfer the stuffing to the baking dish. Bake for 30 to 40 minutes or until firm and brown.

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Per Serving (excluding unknown items): 391 Calories; 33g Fat (72.6% calories from fat); 8g Protein; 20g Carbohydrate; 5g Dietary Fiber; 111mg Cholesterol; 416mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 6 Fat; 1 Other Carbohydrates.