

Jalapeno Cornbread Stuffing

Target Stores
Food Network Magazine

Servings: 8

4 tablespoons unsalted butter (plus more for the dish), divided
1/4 pound bacon, diced
1 onion, chopped
3 stalks celery, chopped
2 jalapeno peppers (1 diced, 1 thinly sliced)
1 tablespoon fresh thyme, chopped
3/4 teaspoon ancho chile powder
Kosher salt
freshly ground pepper
3 cups low-sodium chicken broth
2 large eggs
8 cups stale white bread cubes
6 cups stale cornbread, crumbled
1 cup pepper jack cheese, diced

Preparation Time: 25 minutes

Preheat the oven to 350 degrees.

Butter a 13x9-inch baking dish.

In a large skillet over medium heat, melt two tablespoons of the butter. Add the bacon. Cook until crisp, 5 minutes. Drain on paper towels. Add the onion, celery, diced jalapeno, thyme and chile powder to the skillet. Season with salt and pepper. Cook for 5 minutes. Add the broth. Bring to a simmer.

In a large bowl, whisk the eggs. Add the white bread, cornbread, bacon and cheese. Then add the broth mixture and toss. Transfer to the prepared dish. Dot with the remaining two tablespoons of butter. Top with the sliced jalapeno. Cover.

Bake for 30 minutes. Uncover. Bake until golden, 20 more minutes.

Start to Finish Time: 1 hour 15 minutes

Per Serving (excluding unknown items): 119 Calories; 9g Fat (61.5% calories from fat); 10g Protein; 3g Carbohydrate; 1g Dietary Fiber; 65mg Cholesterol; 272mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1/2 Vegetable; 1 Fat.

Side Dishes

Per Serving Nutritional Analysis

Calories (kcal):	119	Vitamin B6 (mg):	.1mg
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% Calories from Fat:	61.5%
% Calories from Carbohydrates:	7.9%
% Calories from Protein:	30.6%
Total Fat (g):	9g
Saturated Fat (g):	3g
Monounsaturated Fat (g):	4g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	65mg
Carbohydrate (g):	3g
Dietary Fiber (g):	1g
Protein (g):	10g
Sodium (mg):	272mg
Potassium (mg):	208mg
Calcium (mg):	24mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	7mg
Vitamin A (i.u.):	95IU
Vitamin A (r.e.):	21RE

Vitamin B12 (mcg):	.6mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	17mcg
Niacin (mg):	3mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	1
Vegetable:	1/2
Fruit:	0
Non-Fat Milk:	0
Fat:	1
Other Carbohydrates:	0

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories 119 Calories from Fat: 73

% Daily Values*

Total Fat 9g	14%
Saturated Fat 3g	14%
Cholesterol 65mg	22%
Sodium 272mg	11%
Total Carbohydrates 3g	1%
Dietary Fiber 1g	2%
Protein 10g	
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Vitamin A	2%
Vitamin C	12%
Calcium	2%
Iron	5%

* Percent Daily Values are based on a 2000 calorie diet.