

# Nannys Stuffing

Recipe courtesy of Haylie Duff, Real Girl's Kitchen  
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## Servings: 12

*2 box gluten free cornbread mix*

*2 slices white bread, stale and torn*

*2 tablespoons extra-virgin olive oil*

*1 yellow onion, chopped*

*1 1/2 cups celery, chopped*

*1/2 cup carrot, chopped*

*1/2 red apple, chopped*

*1 tablespoon sage, chopped*

*1 tablespoon salt*

*1 tablespoon ground black pepper*

*3 1/2 cups chicken broth*

*2 large eggs, beaten*

## Preparation Time: 23 minutes

### Cook Time: 50 minutes

**TWO DAYS PRIOR:** Prepare the cornbread according to package directions. Cover with a dish towel, Let dry out and get stale for two days.

Toast two pieces of white bread. Let sit out with the cornbread (under a dishtowel) so it gets stale.

**DAY OF COOKING:** In a skillet, add the olive oil. Saute' the onion, celery and carrot until translucent. Add the red apple. Saute' for another 2 minutes.

Preheat the oven to 375 degrees.

In a large mixing bowl, combine the broken up cornbread and toasted bread. Add the sage, salt, pepper, sautee'd onion, carrot, celery and apples. Combine.

Add the broth, one cup at a time, and gently fold all of the ingredients until mixed well.

Add the eggs. Pour the stuffing into a greased glass casserole dish.

Bake for 45 minutes or until golden brown.

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Per Serving (excluding unknown items): 68 Calories; 4g Fat (48.9% calories from fat); 3g Protein; 6g Carbohydrate; 1g Dietary Fiber; 35mg Cholesterol; 805mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.