

No-Oven-Needed Cornbread Stuffing

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Servings: 8

1 pound cooked Spanish chorizo sausage
1 stalk celery, chopped
1 large carrot, chopped
1 large white onion, chopped
1 jalapeno pepper, seeded and chopped
2 cloves garlic, chopped
1 teaspoon salt
1 teaspoon pepper
1 teaspoon chili seasoning
1 1/2 pounds cubed cornbread
1/2 cup chicken stock
zest of one lime

In a large pot over medium heat, cook the chorizo until lightly browned. Set aside.

Add the celery, carrot, onion, jalapeno, garlic, salt, pepper and chili seasoning. Stir and cook for 2 minutes.

Add the cornbread, chicken stock, lime zest and chorizo. Stir. Cook until the cornbread is heated through, about 1 minute.

TIP: Spanish Chorizo is smoked read-to-eat sausage. You can substitute Mexican chorizo, which is uncooked and must be removed from the casings. Just crumble the sausage in a skillet over high heat until cooked through and no pink remains.

Per Serving (excluding unknown items): 14 Calories; trace Fat (5.0% calories from fat); trace Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 409mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Vegetable; 0 Fat.