

# Southwestern Cornbread Custard Stuffing

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**Servings: 8**

**Preparation Time: 30 minutes**

**Start to Finish Time: 2 hours**

**4 tablespoons unsalted butter**  
**unsalted butter (for the dish)**  
**2 poblano chile peppers, seeded and chopped**  
**1 red bell pepper, chopped**  
**4 scallions (white and green parts separated), sliced**  
**1 tablespoon fresh thyme, chopped**  
**Kosher salt**  
**freshly ground black pepper**  
**6 large eggs**  
**2 1/2 cups low-sodium chicken broth**  
**1 1/2 cups half and half**  
**1 can (15 ounce) creamed corn**  
**6 cups (one pound) stale 3/4-inch cornbread cubes**  
**6 cups (12 ounces) stale 3/4-inch brioche cubes**  
**2 1/2 cups Colby jack cheese, shredded**

In a large nonstick skillet over medium-high heat, melt two tablespoons of the butter. Add the poblanos and bell pepper. Cook, stirring occasionally, until tender and browned in spots, about 5 minutes. Add the scallion whites, thyme, one teaspoon of salt and a few grinds of pepper. Cook, stirring, until the scallions are tender, 1 to 2 minutes. Set aside to cool slightly.

**MAKE THE CUSTARD:** In a large bowl, whisk the eggs, chicken broth, half and half, one teaspoon of salt and a few grinds of pepper. Add the creamed corn, bread cubes, two cups of cheese, the scallion greens and the poblano mixture. Toss gently until combined. Let sit until the bread is soaked, at least 30 minutes.

Preheat the oven to 350 degrees.

Butter a three-quart baking dish. Transfer the stuffing to the prepared dish. Sprinkle with the remaining 1/2-cup cheese. Dot with the remaining two tablespoons of butter.

Bake the stuffing until the custard is set and the top is browned, about one hour.

Let cool at least 20 minutes before serving.

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Per Serving (excluding unknown items): 191 Calories; 16g Fat (67.7% calories from fat); 10g Protein; 7g Carbohydrate; 1g Dietary Fiber; 191mg Cholesterol; 130mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 1/2 Fat.