

# Spanish Chorizo Stuffing

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## Servings: 6

*1 large loaf crusty  
sourdough or country bread  
extra-virgin olive oil  
1 pound Spanish-style  
chorizo sausage, diced  
1 large Spanish onion,  
diced  
Kosher salt  
black pepper  
2 stalks celery, diced  
2 red bell peppers, diced  
5 large cloves garlic,  
minced  
1 1/2 cups pitted dates,  
chopped  
2 tablespoons dried  
oregano  
1 tablespoon smoked  
Spanish paprika  
1/2 teaspoon crushed chili  
flakes  
1/2 cup parsley, chopped  
2 1/2 cups chicken stock  
1/4 cup dry sherry  
2 large eggs, whisked*

## Preparation Time: 5 minutes

## Cook Time: 1 hour

Preheat the oven to 300 degrees. Tear the bread by hand into one-inch pieces. Spread onto a sheet pan, drizzle with olive oil and toss to coat. Bake for about 15 minutes or until golden and toasted. Remove from the oven and let cool. Transfer the bread to a large mixing bowl.

Raise the oven temperature to 350 degrees.

In a skillet over medium heat, heat three tablespoons of olive oil. Add the chorizo and onion and one teaspoon of Kosher salt plus a few cracks of black pepper. Saute' until the onions are tender, 3 to 5 minutes.

Add the celery, and peppers. Saute' until the vegetables are soft. Add the garlic and cook for 1 to 2 minutes, just until fragrant.

Remove from the heat. Add to the bowl with the bread. Stir in the chopped dates, capers, oregano, paprika, chili flakes and parsley. Combine. Add the stock, dry sherry and whisked eggs. Toss gently until the mixture is evenly moistened.

Grease a 13x9-inch baking dish with olive oil. Transfer the stuffing to the baking dish and spread out evenly. Drizzle with more olive oil.

Bake, uncovered, for about 40 to 45 minutes until heated through and the top is browned and crisp.

(You can also make the mixture in advance by prepping the day before and keeping it unbaked and covered in the refrigerator overnight.

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Per Serving (excluding unknown items): 200 Calories; 2g Fat (10.0% calories from fat); 5g Protein; 41g Carbohydrate; 6g Dietary Fiber; 71mg Cholesterol; 937mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Lean Meat; 1 Vegetable; 2 Fruit; 0 Fat.