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Spicy Cornbread Stuffing

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nutritional information




 Serves 12
A pan of homemade cornbread provides the base for this zesty, garlicky dish.

- Cornbread**
- 2 cups fine yellow cornmeal
 - 1 Tbs. baking powder
 - 1 tsp. salt
 - 1/8 tsp. ground black pepper
 - 1 1/2 cups low-fat buttermilk
 - 2 large eggs, beaten
 - 6 green onions, chopped (1 1/2 cups)
 - 1 1/2 tsp. olive oil

- Stuffing**
- 1 12-oz. pkg. soy chorizo, such as Soyrito, crumbled
 - 3 small yellow onions, finely chopped
 - 2 large celery ribs, finely chopped
 - 4 cloves garlic, minced
 - 1/2 cup chopped fresh parsley
 - 2 Tbs. finely chopped fresh sage
 - 1 Tbs. finely chopped fresh thyme
 - 2 large eggs
 - 1 1/2 cups low-sodium vegetable broth
 - 2 tsp. smoked paprika
 - 2 Tbs. olive oil

1. To make Cornbread: Preheat oven to 350°F. Whisk together cornmeal, baking powder, salt, and pepper in large bowl. Stir in buttermilk and eggs, then fold in green onions.
 2. Heat oil in 10-inch cast iron skillet over medium-high heat. Pour in Cornbread batter. Transfer skillet to oven, and bake 25 minutes, or until Cornbread is firm and golden. Cool. Unmold, and cut into 1-inch cubes. Spread cubes on baking sheet to dry overnight. Transfer to large bowl.
 3. To make Stuffing: Preheat oven to 350°F. Coat 13- x 9-inch baking dish with cooking spray. Spread Cornbread cubes on large baking sheet, and toast 20 minutes. Cool, then return to bowl.
 4. Sauté chorizo in skillet over medium-high heat 5 minutes, or until crumbles begin to crisp. Stir in onions, celery, and garlic. Reduce heat to medium, and cook 10 minutes, or until onions and celery have softened, stirring frequently. Stir in parsley, sage, and thyme, then stir chorizo mixture into Cornbread cubes.
 5. Beat eggs in separate bowl, then whisk in broth and smoked paprika. Season with salt and pepper, if desired. Stir egg mixture into Cornbread mixture until moistened.
 6. Spread Stuffing in prepared baking dish, and drizzle with oil. Bake 30 to 45 minutes, or until top is lightly browned, and sides look dry and crisp. Let stand 10 minutes before serving.
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