



Cornbread Dressing with Chorizo & Green Chilies

Recipe By SCOTT CULPEPPER

SERVES: 8-10

INGREDIENTS:

- ☐ 1 (16 oz) box Laura Lynn cornbread stuffing mix
- ☐ 1 lb Mexican chorizo (fresh, not cured)
- ☐ 1 medium white onion, diced
- ☐ 2 celery stalks, diced
- ☐ 2-3 cloves garlic, minced
- ☐ 2 (4 oz) cans diced green chilies (mild or hot)
- ☐ 1 red bell pepper, diced
- ☐ ½ tsp cumin
- ☐ ½ tsp smoked paprika
- ☐ ½ tsp black pepper
- ☐ ½ tsp salt, or to taste
- ☐ 1 cup Laura Lynn chicken or vegetable broth, plus more as needed
- ☐ 2 lg eggs, lightly beaten
- ☐ 2 tbsp chopped fresh cilantro or parsley (optional)
- ☐ 3 tbsp roasted and salted pumpkin seeds

DIRECTIONS:

- ☐ 1. Preheat the oven to 350°F.
- ☐ 2. In a large skillet over medium heat, cook the chorizo until browned, breaking it apart as it cooks. Remove with a slotted spoon to a paper towel-lined plate and set aside.
- ☐ 3. In the same skillet, add onion and celery. Cook for 4-5 minutes, until softened.
- ☐ 4. Stir in garlic, green chilies, and red bell pepper. Cook for 2 more minutes.
- ☐ 5. Return chorizo to the pan and add cumin, smoked paprika, salt, and pepper. Stir well to combine.
- ☐ 6. In a large mixing bowl, add the cornbread stuffing mix. Pour in the broth gradually, stirring until evenly moistened.
- ☐ 7. Add the chorizo mixture to the cornbread and mix well. Taste and adjust seasoning as needed.
- ☐ 8. Stir in the beaten eggs and herbs, then transfer the mixture to a greased 9x13-inch baking dish.
- ☐ 9. Sprinkle toasted pumpkin seeds evenly over the top.
- ☐ 10. Cover with foil and bake for 25 minutes. Remove the foil and bake an additional 15-20 minutes, until the top is lightly browned and crisp.

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