



# Apricot Cornbread Stuffing

Serves 12



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## Ingredients

- 1.5 oz. unsalted butter
- 1/3 cup onions, diced
- 1/3 cup celery, diced
- 1 large egg, beaten
- 24 oz. cornbread
- 3/4 cup dried apricots, chopped
- 1/3 cup dried cranberries
- 1/2 tsp. dried sage
- 1/2 tsp. black pepper
- 1/2 tsp. parsley
- 2 cups low sodium chicken broth

## Directions

1. Preheat oven to 350 degrees.
2. Heat a saucepan on medium heat and add butter. Once the butter begins to bubble lightly, add celery and onions. Stir and cook until onions are lightly caramelized. Set aside.
3. Beat eggs and set aside. Cut cornbread into large cubes and place in a large bowl. Chop dried apricots and add them to the corn bread. Add the dried cranberries, sage, black pepper and parsley.
4. Add the remaining ingredients to the cornbread mix and toss thoroughly. Coat a baking dish with non-stick spray and add stuffing mix.
5. Bake for 45 to 60 minutes to an internal temperature of 165 degrees. The top should be golden brown. One serving is 4 oz. (1/2 cup).

## Nutritional facts per 1 serving (4 oz.):

Calories 230, Total Fat 12g (20%), Saturated Fat 3.5g (15%), Cholesterol 55mg (20%), Sodium 290mg (10%), Total Carbohydrate 28g (8%), Dietary Fiber less than 1g (6%), Total Sugars 14g, Protein 3g