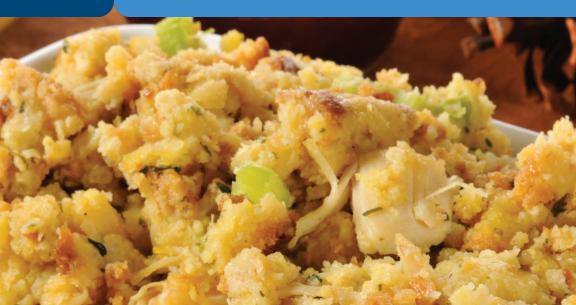


# Apricot Cornbread Stuffing Serves 12



## Apricot Cornbread Stuffing

### Ingredients

- 1.5 oz. unsalted butter
- ⅓ cup onions, diced
- <sup>1</sup>/<sub>3</sub> cup celery, diced
- 1 large egg, beaten
- 24 oz. cornbread

- <sup>3</sup>⁄<sub>4</sub> cup dried apricots, chopped
- <sup>1</sup>/<sub>3</sub> cup dried cranberries
- 1/2 tsp. dried sage

- ½ 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.
- Bake for 45 to 60 minutes to an internal temperature of 165 degrees. The top should be golden brown. One serving is 4 oz. (½ 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