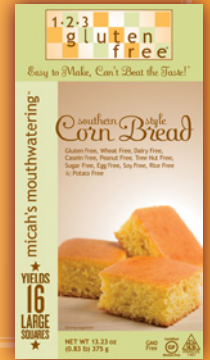


cornbread stuffing



1 recipe 1-2-3 Gluten Free® Micah's Mouthwatering Corn Bread Mix, prepared according to package instructions and allowed to cool (can be made ahead)

5 Tbsp. unsalted butter

1½ cups chopped onions

1 cup chopped red/yellow/orange bell peppers

1 cup chopped celery

1 cup shredded carrots

2 tsp. sage

1½ tsp. thyme

¾ tsp. salt

½ tsp. pepper

1 cup canned low salt gluten-free chicken broth

2 large eggs, beaten

- ① In large skillet, over medium heat, melt butter and add onions, peppers and celery. Sauté until vegetables are softened.
- ② Cut cornbread into cubes. Place cubed cornbread into large bowl. Add sautéed vegetables, carrots, sage, thyme, salt and pepper. Gently toss together. Add eggs and gently toss together.
- ③ Generously grease baking dish. Put mixture into baking dish. (Up to this point, the stuffing can be made ahead and refrigerated or frozen and then defrosted).
- ④ Pour chicken broth over stuffing.
- ⑤ Preheat oven to 350° F. Cover stuffing with foil. Bake for one hour. Uncover dish and bake for additional 15 minutes, until top is crispy and golden brown.

