



Cornbread, Sausage & Spinach Stuffing

Prep: 30 minutes

Bake: 45 minutes • Serves: 12

Nonstick cooking spray

- 1 pound Italian sausage or sausage links, casing removed and crumbled
- 4 tablespoons unsalted butter
- 2 medium celery ribs, finely chopped
- 2 medium onions, finely chopped
- 3 garlic cloves, minced
- 10 cups cubed cornbread, toasted (1-inch cubes)
- 1 bag (5- to 6-ounces) baby spinach
- 1½ tablespoons chopped fresh thyme
- 1½ tablespoons chopped fresh sage
- 1½ teaspoons salt
- ¾ teaspoon McCormick® ground black pepper
- 2 large eggs, beaten
- 3 cups chicken broth

1. Preheat oven to 350°. Spray 13 x 9-inch baking dish with cooking spray.

2. In large skillet, cook sausage over medium-high heat 8 minutes or until browned, stirring occasionally; with slotted spoon, transfer to bowl.

3. In same skillet with drippings, melt butter over medium-high heat; add celery and onions. Cook vegetables 10 minutes or until tender, stirring occasionally. Add garlic; cook 1 minute.

4. In large bowl, toss bread, cooked sausage, spinach, hot vegetable mixture, thyme, sage, salt and pepper until spinach starts to wilt. Add eggs and broth; toss until combined. Transfer to prepared dish; cover tightly with aluminum foil.

5. Bake stuffing 30 minutes; uncover and bake 15 minutes longer or until top is lightly browned.

Chef Tip

To toast cornbread: Spread cornbread on rimmed baking pan; bake at 450° 12 minutes or until toasted, stirring once.

Dietitian's Dish

> For optimal food safety, cook stuffing as a side dish. The egg ingredient and juices absorbed from the turkey may not reach a safe internal temperature when cooking "inside the bird."