

Cornbread Stuffing

Courtesy of Whole Foods Market

You probably will need to make 2 batches of cornbread, to make sure you have enough for the stuffing.

Ingredients

1 tbspn olive oil
1 cup of diced celery
1 cup of diced onion
1 tbspn of chopped garlic
4 cups of diced Gluten Free Cornbread
2 tbspns chopped fresh sage
1 tbspn chopped fresh thyme
Sea salt to taste
Pepper to taste
1 cup of gluten free chicken broth

Method

1. Preheat the oven to 375oF
2. On the stove, preheat a saute pan over medium heat, with a thin layer of olive oil.
3. Then add the celery, onion and garlic, to the pan and cook.
4. After the vegetables begin to turn translucent, add the freash sage and thyme and cook an additional minute.
5. Adjust the seasoning with salt and pepper.
6. Add the cup of chicken broth and bring to a boil.
7. Place the cubed cornbread in a bowl.
8. After the vegetable mixture has come to the boil, pour over the cornbread.
9. Mix everything together until well combined.
10. Adjust the seasonings if required.
11. Place the mixture in an oven-proof casserole dish and bake for approximately 25 to 30 minutes.
12. If desired place under the grill, for a few minutes, to brown the top.