

Crawfish Dressing

Yield: 12 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-living-crawfish-dressing-recipe>

Ingredients:

- 1 1/2 cups water
- 3/4 cup long-grain white rice uncooked
- 1 pound lean ground beef
- 1 onion medium, chopped
- 2 stalks celery chopped
- 1 green bell pepper chopped
- 1 red bell pepper chopped
- 2 cloves garlic minced
- 2 pounds crawfish frozen peeled, tails, thawed
- 1 cup chopped pecans toasted
- 1/4 cup butter
- 1 bunch green onions chopped
- 2 tablespoons Creole seasoning
- 1/2 teaspoon black pepper
- 1 tablespoon fresh parsley chopped

Nutrition:

1. Calories: 260 calories
2. Carbohydrate: 14 grams
3. Cholesterol: 115 milligrams
4. Fat: 13 grams
5. Fiber: 2 grams
6. Protein: 21 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 105 milligrams
9. Sugar: 2 grams

Thank you for visiting our website. Hope you enjoy Crawfish Dressing above. You can see more 18 southern living crawfish dressing recipe Unlock flavor sensations! to get more great cooking ideas.