

Wild Rice and Cornbread Stuffing

Yield: 6 min
Total Time: 120 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-wild-rice-hotdish-using-italian-sausage>

Ingredients:

- 1 cup cornmeal
- 1/4 cup sugar
- 1 tablespoon baking powder
- 3/4 teaspoon salt
- 2 eggs beaten
- 1 cup milk at room temperature
- 1 cup onion diced
- 4 stalks celery diced
- 3 cloves garlic minced
- 1 1/2 cups wild rice cooked
- 2 tablespoons olive oil
- 1 1/2 cups chicken stock
- 10 sage leaves finely chopped
- pepper
- salt
- 1 cup gluten free all purpose flour
- 1 pound sweet Italian sausage removed from casing

Nutrition:

1. Calories: 530 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 100 milligrams
4. Fat: 16 grams
5. Fiber: 9 grams
6. Protein: 28 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1280 milligrams

9. Sugar: 15 grams

Thank you for visiting our website. Hope you enjoy Wild Rice and Cornbread Stuffing above. You can see more 15 recipe for wild rice hotdish using italian sausage Get ready to indulge! to get more great cooking ideas.