

Poblano Cornbread Stuffing

Yield: 5 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-corn-stuffed-cornbread-recipe>

Ingredients:

- 1 batch cornbread coarsely crumbled, a recipe you like, or see below
- 2 tablespoons olive oil
- 1 yellow onion medium, chopped
- 1/2 cup carrots chopped
- 1/2 cup chopped celery
- 1/3 cup poblanos chopped, or jalapeños, depends on how spicy you want it
- 2 cloves garlic minced
- 1/4 cup chopped fresh sage
- 1 tablespoon dried oregano
- 1/4 cup white wine whatever you're drinking
- 1/2 cup corn frozen works fine
- 1/2 cup scallions chopped
- 1/4 cup dried currants
- 1/2 cup kale thinly sliced
- salt
- pepper
- 1/2 cup almond milk unsweetened
- 1/4 cup melted butter or vegan earth balance butter
- 1 1/2 tablespoons maple syrup
- 1/2 cup chopped cilantro reserve some for garnish, optional
- 1 cup cornmeal
- 1/2 cup all purpose gluten free blend or regular all purpose
- 1/2 cup almond flour or whole wheat flour
- 2 teaspoons baking powder
- 1 cup almond milk
- 1/4 cup olive oil
- 1/4 cup maple syrup
- 1/2 teaspoon salt

Nutrition:

1. Calories: 510 calories
2. Carbohydrate: 49 grams
3. Cholesterol: 25 milligrams
4. Fat: 32 grams
5. Fiber: 6 grams
6. Protein: 7 grams
7. SaturatedFat: 9 grams
8. Sodium: 720 milligrams
9. Sugar: 19 grams

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