

Vegetarian Mexican Stuffing

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-fennel-recipe>

Ingredients:

- 7 cups cornbread cut into 1?2" cubes
- 2 tablespoons olive oil divided
- 1 white onion large, diced
- 2 red bell peppers diced
- 1 cup fresh corn
- 3 celery ribs, diced
- 1 bulb fennel cored and chopped finely
- 2 jalapeño peppers stemmed, seeded, roughly chopped
- 1 tablespoon ground cumin
- 1 teaspoon chili powder
- 1/2 tablespoon canela
- 1 tablespoon lime zest
- 1 lime juiced
- kosher salt
- pepper
- 1/2 cup vegetable stock
- chopped cilantro Fresh, to garnish, optional

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 65 milligrams
4. Fat: 18 grams
5. Fiber: 8 grams
6. Protein: 11 grams
7. SaturatedFat: 4 grams
8. Sodium: 1190 milligrams
9. Sugar: 7 grams

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