

Cornbread Stuffing Southern Style

Yield: 10 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-for-cornbread-stuffing-southern-style>

Ingredients:

- 17 ounces corn muffin mix
- 8 ounces cream style corn
- 2 eggs beaten
- 1/2 cup plain yogurt
- 1/4 cup milk
- 1/2 cup butter
- 1 onion finely chopped
- 2 celery finely chopped
- 1 green bell pepper finely chopped
- 4 cloves garlic minced
- 2 teaspoons dried thyme
- 1 teaspoon dried basil
- 2 teaspoons dried oregano
- 2 teaspoons salt or to taste
- 1 teaspoon ground black pepper
- 1/4 teaspoon cayenne pepper
- 3 cups chicken broth

Nutrition:

1. Calories: 150 calories
2. Carbohydrate: 9 grams
3. Cholesterol: 70 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 4 grams
7. SaturatedFat: 6 grams
8. Sodium: 660 milligrams

9. Sugar: 3 grams

Thank you for visiting our website. Hope you enjoy Cornbread Stuffing Southern Style above. You can see more 16 recipe for cornbread stuffing southern style Try these culinary delights! to get more great cooking ideas.