

# Southern Chicken and Cornbread Dressing

Yield: 11 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/southern-chicken-and-cornbread-dressing-recipe>

## Ingredients:

- 3 cups cooked, shredded chicken
- 1 cornbread pan of, cooked and crumbled, about 6 cups
- 4 slices sandwich bread toasted and crumbled
- 1/2 cup butter
- 1 medium onion chopped
- 1 cup chopped celery
- 1 teaspoon kosher salt or to taste
- 1/2 teaspoon Cajun seasoning like Slap Ya Mama, or to taste, optional
- 1/4 teaspoon cracked black pepper freshly, or to taste
- 1 teaspoon sage Bell's seasoning, or homemade copycat, optional
- 1 teaspoon poultry seasoning
- 6 cups chicken broth /broth
- 3 eggs beaten
- butter Additional, sliced, optional
- gravy Homemade, recipe below
- 1/2 cup fat bacon drippings, cooking oil, butter, or a combination
- 1/2 cup all-purpose flour
- 2 cups chicken stock more or less of room temperature, or broth
- kosher salt
- freshly cracked black pepper

## Nutrition:

1. Calories: 520 calories
2. Carbohydrate: 37 grams
3. Cholesterol: 175 milligrams
4. Fat: 33 grams
5. Fiber: 2 grams

6. Protein: 21 grams
  7. SaturatedFat: 15 grams
  8. Sodium: 1060 milligrams
  9. Sugar: 2 grams
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