



Paleo Thanksgiving Stuffing



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INGREDIENTS:

- 1 9x9 Pan of Paleo Cornbread
- 1/4 Cup Coconut Oil
- 1 Large Sweet Onion, diced
- 3 Celery Stalks, diced
- 1 Green Bell Pepper, diced
- 1 Bunch of Green Onions, thinly sliced
- 1 Cup of Pecans, loosely chopped
- 1/4 Cup Fresh Parsley, chopped
- 1 Tbsp Fresh Thyme, chopped
- 2 Eggs, whisked
- 3/4 Cup Chicken/Beef/Vegetable Stock

INSTRUCTIONS:

1. Preheat oven to 300°F and line a baking sheet with parchment paper. Begin by cutting your Paleo cornbread into 1/2" to 1" Cubes using a metal spatula. Once cut, transfer cornbread cubes to a parchment paper lined baking sheet and bake in a preheated oven for 10 minutes to crisp up all edges.
2. In a large skillet, heat Coconut Oil over medium heat. Once hot, add Celery, Onions, Green Pepper, and Green Onions and sauté until everything softens up, about 10 minutes.
3. Raise the oven temperature to 350°F. Transfer your Vegetable Mixture to a large bowl and add Cornbread, Pecans, & all Spices. Mix well.
4. Next, add in your Eggs, then your Chicken Stock, being sure to evenly pour it across the mixture. Stir until everything is combined.
5. Transfer stuffing mixture to a lightly greased 13x9 baking dish and bake for 30-35 minutes. Remove from oven, allow to cool, and enjoy!

MAKES 8-10 SERVINGS!

