

# Southern Cornbread Dressing

11/23



This is a delicious and easy dressing recipe using chicken. It can be moist or dry depending on the amount of broth used.

By Holly

Prep: 1 hr 15 mins

Servings: 18

Cook: 30 mins

Yield: 18 servings

Total: 1 hr 45 mins



## Ingredients

- ☐ 4 whole breast (blank)s skinless, boneless chicken breast halves
- ☐ 1 (10.75 ounce) can condensed cream of chicken sou
- ☐ 1 (16 ounce) package dry corn bread mix
- ☐ 1 (1 pound) loaf day-old white bread, torn into small pieces
- ☐ 4 tablespoons margarine
- ☐ 1/2 teaspoon garlic powder
- ☐ 1/2 cup chopped onions
- ☐ 2 teaspoons poultry seasoning
- ☐ 1/2 cup chopped celery
- ☐ 1/2 teaspoon ground black pepper
- ☐ 6 large eggs

## Directions

Place the chicken breast halves in a large saucepan with enough water to cover. Bring to a boil. Cook 1 hour, or until the meat is tender and easily shredded. Shred chicken and set aside. Reserve 4 to 6 cups of the remaining broth.

Prepare an 8x8 inch pan of cornbread according to package directions. Crumble the corn bread into a large bowl. Mix in the white bread.

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over medium heat, melt the margarine and stir in the onions and celery. Slowly cook, stirring occasionally, until tender.

Stir the onions and celery into the bread mixture. Mix in the chicken, 4 cups reserved broth, cream of chicken soup, garlic powder, poultry seasoning, pepper and eggs. Blend with a potato masher until the mixture is the consistency of gelatin. Use more of the reserved broth as necessary to attain desired consistency. Transfer to a 9x13 inch baking dish.

Bake in the preheated oven 30 minutes, or until golden brown.



## Nutrition Facts

### Per Serving:

284 calories; protein 18.6g 37% DV; carbohydrates 31.4g 10% DV; fat 8.9g 14% DV; cholesterol 94.4mg 32% DV; sodium 771.7mg 31% DV.

## Full Nutrition

© COPYRIGHT 2020 ALLRECIPES.COM. ALL RIGHTS RESERVED.  
Printed from <https://www.allrecipes.com> 10/22/2020