

Cornbread Stuffing Skillet Hash

The economy has everyone counting pennies, so a meal that is nutritious and tasty must also be easy on the budget! This one-dish meal is all of that *and* it is quick to make! Serve it with a green vegetable to round out the meal. If you have leftover vegetables from a previous meal...toss them in as well!



Ingredients

1 6oz box reduced sodium cornbread stuffing mix
ingredients to prepare stuffing mix

1 medium onion, *chopped*
1 medium bell pepper, *chopped*
1 lb bulk sausage (we like the *sage* sausage)
1 15oz can no-salt-added mixed vegetables, *drained*
1 14.75oz can cream style corn
salt and pepper to taste

Prepare stuffing mix as directed on package. While making the stuffing, crumble sausage and add onion and bell pepper to a large skillet; brown over medium heat. When the sausage is no longer pink and the onion is transparent, drain, if necessary. Add the mixed vegetables and the cream style corn. Heat through. Add the prepared stuffing mix and blend thoroughly. Heat through. Add salt and pepper, if necessary, to taste.

Yield: 4-6 servings.

This recipe can be adapted as you like; add any leftover food and season accordingly. There are also different flavors of stuffing and sausage that you may want to experiment with, matching stuffing flavors to meats...

Main Dishes