



Bread Stuffing with Crawfish, Bacon, and Collard Greens

READY IN



45 min.

SERVINGS



12

CALORIES



307 kcal

SIDE DISH

Ingredients

- 0.5 pound bacon sliced chopped
- 6 tablespoons butter ()
- 1.5 cups celery thinly sliced
- 1 pound collard greens sliced
- 1 pound crawfish tails frozen thawed cooked peeled
- 1 pound top white country-style
- 0.3 cup parsley fresh chopped
- 4 teaspoons thyme leaves fresh chopped

- 1 large garlic clove minced
- 1 cup bell pepper green finely chopped
- 0.3 cup olive oil
- 1.5 cups onion finely chopped
- 1.8 cups turkey stock divided

Equipment

- bowl
- frying pan
- baking sheet
- oven
- aluminum foil
- slotted spoon
- glass baking pan

Directions

- Preheat oven to 375°F.
- Cut bottom crust and short ends off bread; discard.
- Cut remaining bread with crust into 1-inch cubes (about 10 cups loosely packed).
- Place in very large bowl.
- Add oil, thyme, and garlic; toss.
- Spread cubes out on large rimmed baking sheet.
- Sprinkle with salt and pepper.
- Bake until golden and slightly crunchy, stirring occasionally, 20 minutes. Return to same very large bowl.
- Melt butter in large skillet over medium-high heat.
- Add next 3 ingredients. sauté until soft, about 10 minutes.
- Add crawfish; sauté 2 minutes.

- Transfer to medium bowl. sauté bacon in same skillet over medium–high heat until crisp.Using slotted spoon, transfer bacon to bowl with vegetables.
- Pour off all but 1 tablespoon bacon fat from skillet.
- Add greens and 1 cup broth. Cover and simmer until greens are almost tender, about 5 minutes.
- Add greens and broth in skillet to vegetable mixture.
- Add parsley. DO AHEAD Bread cubes and vegetable mixture can be made 1 day ahead. Cover separately. Store bread at room temperature. Chill vegetable mixture.
- Preheat oven to 375°F. Butter 13x9x2–inch glass baking dish. Stir vegetable mixture into bread.
- Add remaining 3/4 cup broth; toss.
- Transfer to prepared dish. Cover with buttered foil, buttered side down.
- Bake until heated through, 25 minutes. Uncover; bake until top starts to brown, 25 minutes longer.

Nutrition Facts

PROTEIN 12.35% **FAT 55.1%** **CARBS 32.55%**

Properties

Glycemic Index:25.54, Glycemic Load:15.7, Inflammation Score:-9, Nutrition Score:18.758695809737%

Flavonoids

Apigenin: 3.97mg, Apigenin: 3.97mg, Apigenin: 3.97mg, Apigenin: 3.97mg Luteolin: 1.08mg, Luteolin: 1.08mg, Luteolin: 1.08mg, Luteolin: 1.08mg Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg, Isorhamnetin: 1mg Kaempferol: 3.49mg, Kaempferol: 3.49mg, Kaempferol: 3.49mg, Kaempferol: 3.49mg Myricetin: 0.26mg, Myricetin: 0.26mg, Myricetin: 0.26mg, Myricetin: 0.26mg Quercetin: 5.36mg, Quercetin: 5.36mg, Quercetin: 5.36mg, Quercetin: 5.36mg

Nutrients (% of daily need)

Calories: 307.04kcal (15.35%), Fat: 19.18g (29.5%), Saturated Fat: 7.05g (44.07%), Carbohydrates: 25.5g (8.5%), Net Carbohydrates: 22.25g (8.09%), Sugar: 3.3g (3.67%), Cholesterol: 33.74mg (11.25%), Sodium: 431.23mg (18.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 9.67g (19.34%), Vitamin K: 200.68µg (191.13%), Vitamin A: 2356.46IU (47.13%), Vitamin C: 28.58mg (34.65%), Folate: 108.39µg (27.1%), Manganese: 0.53mg (26.55%), Vitamin B1: 0.36mg (24.31%), Selenium: 16.91µg (24.16%), Vitamin B3: 3.57mg (17.86%), Vitamin B2: 0.26mg (15.49%), Calcium: 130.05mg (13.01%), Fiber: 3.25g (13%), Vitamin E: 1.92mg (12.81%), Iron: 2.22mg (12.31%), Vitamin B6: 0.23mg (11.54%), Phosphorus: 112.66mg (11.27%), Potassium: 302.33mg (8.64%), Magnesium: 33.14mg (8.29%),

Copper: 0.15mg (7.7%), Zinc: 0.9mg (6.02%), Vitamin B12: 0.28µg (4.69%), Vitamin B5: 0.44mg (4.42%)