



## Crescent-Cornbread Dressing

READY IN



90 min.

SERVINGS



10

CALORIES



441 kcal

SIDE DISH

### Ingredients

- 4 slices bacon
- 0.3 cup butter melted
- 32 oz chicken broth progresso® (4 cups)
- 13 oz just-add-water cornbread mix betty crocker®
- 1 eggs
- 3 eggs
- 2 cloves garlic finely chopped
- 0.7 cup milk
- 8 oz onion refrigerated

- 16 oz regular crescent rolls refrigerated pillsbury® canned
- 1 teaspoon sage dried

## Equipment

- bowl
- paper towels
- oven
- baking pan

## Directions

- Heat oven to 375°F.
- Bake crescent rolls as directed on package.
- Increase oven temperature to 400°F. Make and bake cornbread as directed on package, using milk, 1/4 cup butter and 3 eggs. Cool completely.
- Spray 13x9-inch (3-quart) baking dish with cooking spray. In 10-inch skillet, cook bacon until crisp; drain on paper towels. Crumble bacon; set aside.
- Add onion, celery and pepper mix and garlic to bacon drippings; cook over medium-high heat, stirring occasionally, until tender.
- In large bowl, crumble crescent rolls and cornbread. Stir in onion mixture, bacon, melted butter, sage, broth and 1 egg until blended. Spoon into baking dish.
- Bake uncovered 45 to 50 minutes or until browned.

## Nutrition Facts



**PROTEIN 7.99%** **FAT 49.61%** **CARBS 42.4%**

## Properties

Glycemic Index:9.5, Glycemic Load:0.81, Inflammation Score:-4, Nutrition Score:9.4786955170009%

## Flavonoids

Isorhamnetin: 1.14mg, Isorhamnetin: 1.14mg, Isorhamnetin: 1.14mg, Isorhamnetin: 1.14mg Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg, Kaempferol: 0.15mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 4.61mg, Quercetin: 4.61mg, Quercetin: 4.61mg, Quercetin: 4.61mg

## Nutrients (% of daily need)

Calories: 440.94kcal (22.05%), Fat: 24.73g (38.05%), Saturated Fat: 8.22g (51.38%), Carbohydrates: 47.56g (15.85%), Net Carbohydrates: 44.75g (16.27%), Sugar: 14.24g (15.82%), Cholesterol: 75.78mg (25.26%), Sodium: 1137.7mg (49.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 8.96g (17.91%), Copper: 0.68mg (33.92%), Phosphorus: 256.67mg (25.67%), Vitamin B2: 0.27mg (16.05%), Vitamin B1: 0.23mg (15.31%), Selenium: 10.11µg (14.44%), Folate: 46.93µg (11.73%), Fiber: 2.81g (11.23%), Manganese: 0.22mg (11.18%), Iron: 1.98mg (11%), Vitamin B3: 1.85mg (9.23%), Vitamin A: 372.35IU (7.45%), Vitamin B6: 0.15mg (7.28%), Calcium: 64.26mg (6.43%), Vitamin B5: 0.6mg (6.01%), Vitamin B12: 0.35µg (5.76%), Zinc: 0.72mg (4.8%), Potassium: 162.84mg (4.65%), Magnesium: 17.8mg (4.45%), Vitamin D: 0.57µg (3.77%), Vitamin E: 0.51mg (3.38%), Vitamin C: 1.91mg (2.32%), Vitamin K: 2.05µg (1.95%)