



Smoky Chorizo Stuffing

 Dairy Free

READY IN



105 min.

SERVINGS



30

CALORIES



1792 kcal

SIDE DISH

Ingredients

- ☐ 1 large beefsteak tomatoes chopped
- ☐ 48 cups day-old brioche cut into 1-inch cubes
- ☐ 2 chicken stock see
- ☐ 8 chorizo halved lengthwise thinly sliced
- ☐ 0.3 wine dry white
- ☐ 3 large eggs
- ☐ 0.3 flat parsley chopped
- ☐ 5 garlic thinly sliced

- ☐ 0.3 olive oil extra virgin extra-virgin
- ☐ 30 servings salt and pepper freshly ground
- ☐ 1 paprika smoked hot
- ☐ 1 large onion white finely chopped

Equipment

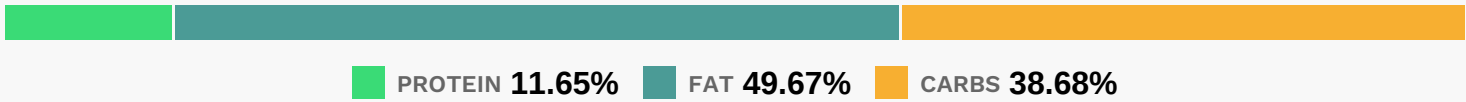
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ baking pan
- ☐ roasting pan
- ☐ aluminum foil

Directions

- ☐ Preheat the oven to 35
- ☐ In a large roasting pan, toast the brioche for 15 to 20 minutes, stirring occasionally, until golden and dry.
- ☐ Transfer the cubes to a large bowl.
- ☐ In a large skillet, heat the oil.
- ☐ Add the chorizo, onion and garlic and cook over moderately low heat, stirring frequently, until the onion is softened, 8 to 10 minutes. Tilt the pan and spoon off the fat.
- ☐ Add the tomato and paprika to the skillet and cook over moderate heat for 3 minutes.
- ☐ Add the wine and boil until nearly evaporated.
- ☐ Add the mixture to the brioche cubes, along with the parsley and thyme.
- ☐ In a bowl, whisk the stock with the eggs and season lightly with salt and pepper.
- ☐ Pour the mixture over the brioche and toss well.
- ☐ Transfer the stuffing to a large, oiled baking dish and cover with foil.
- ☐ Bake for 45 minutes. Uncover and bake for 20 minutes longer, until golden and crisp on top.

Let the stuffing rest for 10 minutes and serve.

Nutrition Facts



Properties

Glycemic Index:6.17, Glycemic Load:0.29, Inflammation Score:-8, Nutrition Score:6.2752174592536%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg, Apigenin: 0.02mg Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg, Isorhamnetin: 0.25mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 1.09mg, Quercetin: 1.09mg, Quercetin: 1.09mg, Quercetin: 1.09mg

Nutrients (% of daily need)

Calories: 1792.05kcal (89.6%), Fat: 99.46g (153.02%), Saturated Fat: 53.71g (335.69%), Carbohydrates: 174.29g (58.1%), Net Carbohydrates: 174.04g (63.29%), Sugar: 0.6g (0.66%), Cholesterol: 698.91mg (232.97%), Sodium: 1932.64mg (84.03%), Alcohol: 0.64g (100%), Alcohol %: 0.18% (100%), Protein: 52.47g (104.93%), Vitamin A: 3571.34IU (71.43%), Iron: 4.97mg (27.6%), Calcium: 222.91mg (22.29%), Vitamin C: 2.09mg (2.53%), Selenium: 1.64µg (2.34%), Manganese: 0.04mg (1.87%), Vitamin B6: 0.03mg (1.68%), Vitamin B2: 0.03mg (1.67%), Phosphorus: 16.09mg (1.61%), Potassium: 48.42mg (1.38%), Folate: 5.11µg (1.28%), Vitamin K: 1.13µg (1.08%)