

Gluten Free Cornbread Stuffing with Walnuts & Pomegranate

Serves 4-5

Introduction from Chef Richard Blais

It's pomegranate season! These little guys are sweetest October through February. If you buy whole pomegranates, look for ones that have reddish brown skin and seem heavy for their size. This a must try for my gluten-free friends! It gives you the warm baked casserole feeling a lot of gluten free dishes seem to be lacking. Use Morton® Fine Sea Salt to add flavor to the cornbread. Finish with Morton® Coarse Sea Salt to add some salty crunch with the pomegranate.

Choosing the Right Salt

Use Morton® Fine Sea Salt to add minerality to the flavor of the cornbread. Finish with Morton® Coarse Sea Salt to add a sweet and salty texture with the pomegranate.

Ingredients

1 tbsp canola oil
1 tbsp olive oil
2 cups yellow onion, chopped
1 cup carrots, chopped
1 cup celery, chopped
2 tbsp unsalted butter
1 each large poblano chile, chopped, seeds removed
1 cup blanched walnuts, chopped
4 cups vegetable stock (or turkey stock)
8 cups gluten free cornbread, cut into cubes **can be pre-purchased or leftover cornbread*
1 tsp Morton® Fine Sea Salt
2 tsp fresh cracked black pepper
1 cup grated parmesan cheese
2 tsp oregano
1 tsp cumin
1 tsp coriander
1 cup pomegranate seeds
1 tsp Morton® Coarse Sea Salt
1 bunch cilantro, chopped

Directions

- Preheat oven to 350F.
- Season cornbread cubes on all sides with Morton® Fine Sea Salt, pepper, and olive oil. Place cornbread on a baking sheet and bake for 10-15 minutes, until cubes are golden brown and crispy. Remove from oven and set aside to cool.
- Heat canola oil in a large skillet over medium high heat. Add carrots and poblano and cook for 1 minute.
- Add celery, onion, oregano, cumin, coriander and walnuts and cook another 2-3 minutes, or until onions are translucent.
- Add vegetable stock and cook another 3 minutes, slightly reducing the stock.
- Add parmesan cheese and cornbread and mix well.
- Pour mixture into a nonstick shallow baking dish, and bake for 25-30 minutes.

- Remove from oven and finish with pomegranate seeds, Morton® Coarse Sea Salt and chopped cilantro.
- Serve warm.

