

Cajun Cornbread Dressing



Prep Time: 20 minutes (Ready in 1 hour 10 minutes)

- 5 cups crumbled [Martha White "Hot Rize" Biscuits](#)
- 1/2 cup chopped fresh parsley
- 1/2 teaspoon dried thyme leaves
- 1/2 teaspoon pepper
- 1/4 teaspoon crushed red pepper flakes
- 4 cups chicken broth
- 1 lb. andouille or smoked sausage, cut into bite-sized pieces
- 2 cups chopped onions
- 1 cup chopped celery
- 1 large red bell pepper, chopped
- 2 garlic cloves, minced
- 6 cups crumbled [Martha White Country-Style Cornbread](#)

1. Heat oven to 375° F. Grease 13x9-inch (3-quart) baking dish or pan. In large skillet, cook sausage over medium heat for about 5 minutes or until browned, stirring occasionally. Add onions, celery, bell pepper and garlic. Cook until sausage is thoroughly cooked and vegetables are tender, stirring occasionally.
2. In large bowl, combine sausage and vegetable mixture with all remaining ingredients; mix well. Spoon into greased baking dish.
3. Bake at 375° F. for 45 to 50 minutes or until golden brown.

12 servings