

Jalapeno Stuffing by Bridget Willard

I created this recipe while first married in the early 90s in response to the fact that:

- a) I hate traditional stuffing
- b) My husband loves Mexican food

So the concept is this: mix Spanish rice, salsa, regular stuffing, and cornbread stuffing. It's really wonderful!

[Full photos are located here:](#)



Ingredients:

- 1 Box of Cornbread Stuffing
- 1 Box of Regular Stuffing (or croutons)
- Chicken Broth
- 4 Stalks of Celery (diced)
- 3 Roma Tomatos (diced)
- 1 Avocado (diced)
- 1/2 Red Onion (diced)
- 1 whole Jalapeno (cooked, then diced)
 - One Jalapeno if you're cooking for mass groups of people you're unsure of. Two Jalapenos for our family.*
- 2 Tbsp Diced Garlic (or equivalent)
- 1 Package of Mexican Cheese Blend
- 1/4 Cup of Diced Cilantro
- 1 6oz can of tomato paste
- 1 4oz can of diced Ortega green chilies
- 1 lime (for juice -- to taste)
- 1 package of Trader Joe's Organic Brown Rice (heat as directed)
- Butter for sauteed veggies.



Preparation:

Dice vegetables.

Clean Kitchen.

Get all of your utensils and pots out and ready. It goes really fast.

The Procedure:

Part I: Spanish Rice

You can go traditional, but I'm essentially lazy.

In a saucepan, add butter, diced celery, and the whole jalapeno. You can also roast the jalapeno if you choose.

Be sure to turn the jalapeno around so all of the skin is cooked.

Take the jalapeno pepper out and cut into chunks for the cuisinart. I have a mini cuisinart that's awesome for my tiny apartment kitchen.

Dice jalapenos and add back to saucepan with onions, garlic.

Continue to cook.



Once the vegetables become translucent, add tomato paste, broth, and the cooked rice.

Mix.

Pour on top of the croutons in a bowl.

Put half of the cheese on top and allow to melt.

After about 10 minutes, mix well.

Part II: The Salsa

Admittedly, the jalapeno, onions, garlic are all included in the spanish rice above.

Combine the diced tomatoes, cilantro, and avocado. You can choose to add lime juice at this time.

Mix and set aside for later.



Part III: The Cornbread Stuffing

I love Trader Joes, what can I say?

Use one box of Cornbread Stuffing Mix and prepare as directed.

My recipe included 4 tbsp of butter, 3.5 cups of broth, to boil with seasoning packet.

Once the liquid comes to a boil, turn off heat. Stir in cornbread croutons.

The Symphony:

Now stir in the croutons and rice you set aside.

I prefer to use a crockpot but you can put this in a 9x12 pan.

Put half of the mix into the crockpot.

Layer in the tomato mix.

Put the rest of the stuffing mix.



Allow to refrigerate overnight. *This is a crucial step as the flavors mingle during the night. I've tried it both ways. It's not as good same-day.*

Cook until hot. *I'll crockpot on medium for 4 to 6 hours.*

The Disclaimer:

Not responsible for the mess you'll make in the kitchen.

