



## Chorizo & Sweet Plantain Stuffing

(Use of BIG BANANA® Sweet Plantain Slices or Tidbits)

Yields 8-12 servings

### INGREDIENTS

- 2 packages of Jiffy Corn Bread—bake and crumble 2-3 days in advance until stale
- ½ cup unsalted butter
- 2 cups of Mexican style chorizo crumbled and cooked
- 2 cups of fried BIG BANANA® Tidbits or Sweet Plantains Slices (about 16 slices) cut into small bite size pieces
- 1 cup each of chopped celery, onion & parsley
- ½ t. paprika
- ¼ t. nutmeg
- Salt, pepper & poultry seasoning to taste

## PROCEDURE

- Sautee onion and celery (not the parsley) with the butter until translucent.
- Add the cooked chorizo and the sweet plantain tidbits and mix well.
- Combine corn bread crumbs, with the chorizo and plantain mix, parsley, nutmeg & paprika in a large oven-proof bowl.
- Season to taste with salt, pepper & poultry seasoning
- Moisten lightly with chicken stock and cover tightly.
- Bake at 350°F for 30 minutes or until hot