

Vegan Cornbread Dressing



Prep Time: 20 minutes | Total Time: 2 hours | Cost \$\$

Ingredients

1 1/2 cups all-purpose flour
2/3 cup granulated sugar
1/2 cup Yellow Corn Meal
1 Tbsp baking powder
1/2 tsp salt
1 1/4 cups milk
1/3 cup plus 2 tbsp vegetable oil
1 cup diced yellow onion
1 cup diced green bell pepper
1 cup diced celery
1 pint crimini mushrooms, sliced
2 tbsp all purpose flour
2 cups nut milk
1 tbsp seasoned salt
2 tbsp poultry seasoning
1 tsp granulated garlic
2 egg equivalent (egg replacer)

Directions

1. Preheat oven to 350°.
2. Combine first 7 ingredients in a large mixing bowl and stir until smooth.
3. Pour mixture into greased 9x13in baking dish and bake for 35 minutes or until toothpick comes out clean. Remove from oven and allow to cool.
4. While cornbread is baking, in a large saucepan, heat 2tbsp of vegetable oil in a pan over med-high heat, add onion, bell pepper, and celery; cook until onions are translucent, then add mushrooms and sauté for 3 minutes. Sprinkle flour over veggies and stir continuously. Flour will stick a little; once it starts to brown, add nut milk one cup at a time, lower heat, and simmer. Mixture should be very creamy.
5. Break the cornbread up into a large mixing bowl and add seasoned salt, poultry seasoning and garlic powder and mix with hands until well incorporated. Add in onion/mushroom mixture, along with egg replacer, then place mixture into greased 9x13in pan and bake at 350° for 35 minutes.
6. Serve warm

Tools: N/A

Skill level: Intermediate

Notes: Make this dish a day ahead.