

Classics With a Twist

These recipes, created by Walmart suppliers, put fun spins on traditional Thanksgiving dishes. Try them out to keep your guests on their toes.

① Caesar Green Bean Casserole

Brought to you by Country Crock®

Prep time: 15 minutes
Cook time: 13 minutes

- 2½ cups fresh ½-inch bread cubes
- 3 tbsp Country Crock® Spread, melted
- ⅓ cup Hellmann's® Real Mayonnaise
- 4 tbsp grated Parmesan cheese, divided
- 2 tsp lemon juice
- ½ tsp Dijon mustard
- 1 clove garlic, finely chopped
- 1 12-oz package frozen cut green beans, prepared according to package directions

1. Heat oven to 400 F. Line baking sheet with aluminum foil. Toss bread cubes with Country Crock® Spread on baking sheet. Bake, stirring once, for 10 minutes or until golden and crisp.
2. Meanwhile, combine mayonnaise, 3 tbsp cheese, lemon juice, mustard, and garlic in medium bowl. Toss with hot green beans. Pour into greased 1-quart shallow casserole.
3. Broil 3 minutes or until golden and bubbling. Toss hot bread cubes with remaining 1 tbsp cheese; sprinkle over green beans.

Makes 4 servings. Per serving:
270 calories, 20 g fat (4 g saturated fat), 10 mg cholesterol, 390 mg sodium, 17 g carbohydrate, 3 g fiber, 5 g protein

② Slow Cooker Chorizo, Pecan, and Cheddar Stuffing

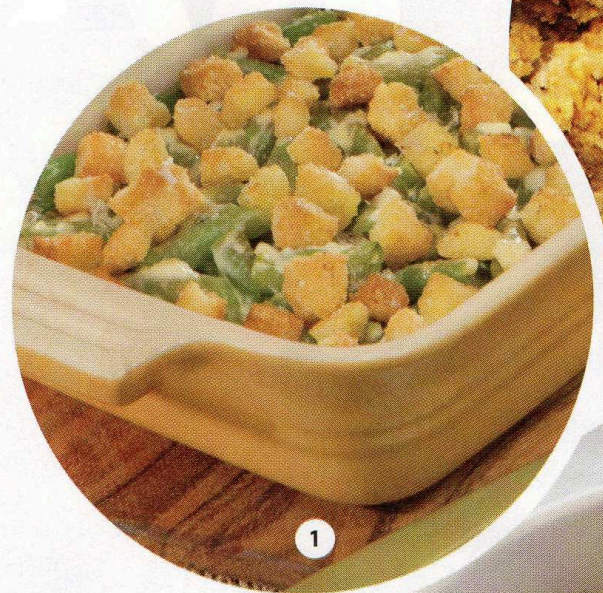
Brought to you by Betty Crocker™

Prep time: 15 minutes
Cook time: 3 hours, 30 minutes

- 1 lb chorizo sausage, casing removed and crumbled
- 1 large onion, chopped (about 1 cup)
- 3 medium celery stalks, sliced (about 1½ cups)
- 1 16-oz package seasoned cornbread stuffing crumbs
- ⅓ cup butter or margarine, melted
- ½ tsp rubbed sage
- ¼ tsp ground black pepper
- 2 cups Progresso™ chicken broth
- 1½ cups shredded sharp cheddar cheese
- 1 cup pecan halves, toasted

1. Cook sausage, onion, and celery in 10-inch skillet over medium heat for 8 to 10 minutes, stirring occasionally, until sausage is no longer pink; drain.
2. Place sausage mixture, stuffing crumbs, butter, sage, and pepper in 4- to 5-quart slow cooker. Pour broth over mixture; toss to combine. Cover and cook on low heat for 3 hours to 3 hours and 30 minutes. Gently stir in cheese and pecans.
3. Serve stuffing, or keep warm in slow cooker up to one hour.

Makes 16 servings. Per serving:
365 calories, 24 g fat (9 g saturated fat), 45 mg cholesterol, 1,080 mg sodium, 25 g carbohydrate, 2 g fiber, 14 g protein



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③ Garlic Mashed Potatoes With Cheese and Crouton Topper

Brought to you by Hormel® Foods

Total time: 20 minutes

- 1½ cups ¾-inch cubes of French or Italian bread
- 2 tbsp olive oil
- ¾ cup finely shredded Parmesan cheese, divided
- ¼ tsp ground black pepper
- 1 24-oz container HORMEL® Side Dishes Garlic Mashed Potatoes
- 2 tbsp jarred basil pesto

1. Heat oven to 375 F.
2. In a medium bowl, toss bread cubes with oil, ¼ cup of the cheese, and the black pepper. Spread in a 15-by-10-by-1-inch baking pan. Bake bread cubes 15 minutes or until toasted, stirring twice.
3. Meanwhile, heat HORMEL® Side Dishes Garlic Mashed Potatoes according to package directions. Let stand 1 minute. Stir in remaining ½ cup cheese.
4. Transfer potatoes to a serving bowl; swirl in pesto. Sprinkle with the Parmesan croutons.

Makes 5 servings. Per serving:
360 calories, 20 g fat (8 g saturated fat), 32 mg cholesterol, 979 mg sodium, 36 g carbohydrate, 2 g fiber, 10 g protein

