

Cornbread Casserole



Ingredients

- 6 tablespoons unsalted butter, melted and cooled slightly, plus more for greasing
- 1 cup sour cream
- 1 large egg
- 1 teaspoon kosher salt
- 3/4 teaspoon pepper
- One 8-ounce package corn muffin mix
- One 1-pound bag frozen corn, thawed
- One 15-ounce can cream-style corn
- 4 ounces sharp cheddar cheese, coarsely grated
- 2 scallions, thinly sliced

Info

- **Prep:** 10
- **Cook:** 1 hour
- **Serves:** 8-10 as side dish
- [Source](#)

★★★★☆ from 1 votes

○ ○ ○ ○ ○

Directions

1. Preheat the oven to 350°. Generously grease a 9-inch-square baking dish.
2. In a large bowl, whisk the sour cream with the 6 tablespoons of melted butter, the egg, salt and pepper. Whisk in the corn muffin mix until combined. Using a rubber spatula, fold in the thawed corn, canned corn, cheddar and scallions. Spread the casserole mixture in the prepared dish and bake for about 1 hour, until puffed and golden brown. Serve.

[sour cream](#), [eggs](#), [cornbread mix](#), [corn](#), [cream corn](#), [cheese](#), [cheddar](#), [scallions](#)

From:
<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:
https://wiki.blessyourhe.art/doku.php?id=recipes:casserole:cornbread_casserole

Last update: **2024/01/07 13:33**

