



Green Chili Cornbread Casserole

Preparation Time: 10 mins

Cooking Time: < 55 mins

Serves: 8

Difficulty: Easy

Golden, comforting, and irresistibly savory, this cornbread casserole is the ultimate crowd pleaser. A rich blend of sweet cornbread, creamy corn, vintage cheddar cheese, sour cream and hatch green chilis – perfect for potlucks, holidays, or cozy weeknight dinners.

INGREDIENTS

8 oz Corn muffin mix (plain or honey)
Can of creamed corn
Can of fire roasted corn (or plain), drained
4 oz can of Hatch Diced Green Chilis
1 cup sour cream (can sub for Greek yoghurt)
½ cup sliced green onions
1 cup cheddar cheese
½ cup unsalted butter, melted
2 eggs
½ cup whole milk (optional)
½ teaspoon garlic powder
Salt & pepper

DIRECTIONS

1. Preheat oven to 375f/190c
2. In a bowl, add all the ingredients together, mixing with a spoon.
3. Place in 8x8 or up to 9x13 baking pan or oven-proof dish. Spray with non-stick cooking spray.
4. Bake for approximately 55 minutes or until to the consistency you like. It typically should be golden around the edges.

Note

I like to add the milk personally, which makes it more of a casserole. The recipe picture reflects using milk.

Variations

- Add chicken, peppers (capsicum)
- Add bacon

Serve With

- Chili and my Cheddar Bacon Poblano Salad
- Holiday meals, like Thanksgiving
- Southern style meals