

Skillet Cornbread Pie

with Cheddar, Collard Greens, and Jalapeño



There's nothing like a good, buttery pan of homemade cornbread. Our version is spiked with jalapeño and sweet corn for oomph. Layered over a skillet of cheddar, collards, and sweet lima beans, you'll be licking this pan clean!



35 min



level 1







Jalapeño



Yellow Onion



Collard Greens



C-1- C----



Garlic



Vegetable Stock Concentrate



Cornbread Mix



Sour Cream



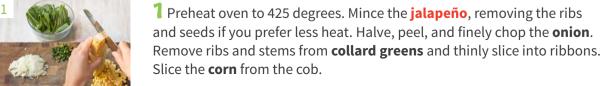
Lima Beans



Shredded Cheddar

Ingredients	gredients		4 People	*Not Included	.⊑
Jalapeño		1	2		1
Yellow Onion	ollard Greens		4.07		34 in
Collard Greens				1) Wheat	1.7
Cob Corn			2		-72 -≡-
Garlic		2 cloves	4 cloves	2) Dairy	. <u>=</u> _
Vegetable Stock Concentrate	е	1	2		4
Cornbread Mix	1)	4 oz	8 oz		Ruler 0 in 1
Sour Cream	2)	1/4 C	1/2 C		<u>S</u>
Lima Beans		1/2 C	1 C	Tools	
Shredded Cheddar	2)	1/2 C	1 C	Medium Oven-Proo	f Pan,
Olive Oil*		1 T	2 T	Small Rowl	,

Nutrition per person Calories: 618 cal | Carbs: 74 g | Fat: 29 g | Protein: 19 g | Fiber: 12 g



- 2 Heat **1 tablespoon olive oil** in a medium oven-proof pan over medium heat. If you have a small cast-iron pan, this is a great time to use it! Add the **onion** to the pan and cook, tossing, for 5 minutes, until softened. Meanwhile, mince the garlic. Add the jalapeño, garlic, and corn to the pan and cook 2-3 more minutes, until softened. Reserve half of this mixture in a small bowl to the side.
- 3 Add ¼ cup water and the stock concentrate to the pan and stir to combine. Add the **collard greens** and **lima beans** to the pan and cook until the greens have wilted, 4-5 minutes. Season with salt and pepper. TIP: If you don't have an oven-proof pan, transfer this mixture to a small baking dish.
- 4 Add the cornbread mix to the reserved onion mixture. Stir in the sour cream and 3 tablespoons water until just combined.
- 5 Assemble the cornbread pie: sprinkle the cheddar cheese evenly over the vegetables in the pan. Spoon the cornbread batter over the vegetable mixture, spreading evenly. Place in the oven for 20-25 minutes, until cornbread is browned and cooked through.
- **6** Scoop the **cornbread pie** into bowls and enjoy!







