



Cooking Made Easy

hellofresh.com | hello@hellofresh.com



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Southern Cornbread Pie with Pork & Collard Greens



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 juicy pork, collards, and fresh corn, you'll be licking this pan clean!

40 min

level 1

nut free



Ground Pork



Cornbread Mix



Corn on the Cob



Collard Greens



Garlic



Stock Concentrate



Onion



Jalapeño



Sour Cream



White Wine Vinegar

Ingredients	2 People	4 People
Ground Pork	8 oz	16 oz
Collard Greens	1 bunch	2 bunches
Onion	1	2
Cornbread Mix	1) 1 box	2 boxes
Stock Concentrate	1	2
Jalapeño	1	2
Sour Cream	2) 4 T	8 T
Garlic	2 cloves	4 cloves
Corn on the Cob	1	2
White Wine Vinegar	2 t	4 t
Olive Oil*	½ T	1 T

*Not Included

Allergens

1) Wheat

2) Milk

Tools

Medium Oven-Proof Pan,
Medium Bowl

Ruler

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Nutrition per person Calories: 704 cal | Carbs: 67 g | Fat: 35 g | Protein: 30 g | Fiber: 6 g



1 Preheat oven to 425. Halve, peel, and dice the **onion**. Remove the ribs and stems from the **collard greens** and thinly slice. Slice the **corn kernels** off the cob. Mince the **jalapeño**, removing the ribs and seeds if you prefer less heat.



2 Heat ½ tablespoon **olive oil** in a medium oven-proof pan over medium heat. Add the **onion** and cook, tossing, for 5 minutes, until softened. Meanwhile, mince the **garlic**. Add the **jalapeño** and **corn** to the pan and cook 1-2 more minutes. Reserve **half this mixture** in a medium bowl to the side.



3 Add the **pork** and **garlic** to the pan and cook, breaking up the pieces, 4-5 minutes, until browned and cooked through. Add ½ cup **water** and the **stock concentrate** to the pan and stir to combine. Add the **collard greens** and 2 teaspoons **white wine vinegar** to the pan and cook until wilted, 2-3 minutes. **HINT:** If you don't have an oven-proof pan, transfer this mixture into a small baking dish.



4 Add **half the cornbread** mix to the bowl with the **reserved vegetable mixture**. Stir in the **sour cream** and 3 tablespoons **water** until just combined. Spoon this batter over the **pork mixture** and place pan in the oven for 15-20 minutes, until cornbread is browned and cooked through.

5 Scoop **cornbread pie** into bowls and enjoy!