



More than Food

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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

veggie

nut free



Jalapeño



Yellow Onion



Collard Greens



Cob Corn



Garlic



Vegetable Stock Concentrate



Cornbread Mix



Sour Cream



Lima Beans



Shredded Cheddar

Ingredients	2 People	4 People
Jalapeño	1	2
Yellow Onion	1	2
Collard Greens	4 oz	8 oz
Cob Corn	1	2
Garlic	2 cloves	4 cloves
Vegetable Stock Concentrate	1	2
Cornbread Mix	1)	8 oz
Sour Cream	2)	½ C
Lima Beans	½ C	1 C
Shredded Cheddar	2)	1 C
Olive Oil*	1 T	2 T

*Not Included

Allergens

- 1) Wheat
- 2) Dairy

Tools

Medium Oven-Proof Pan,
Small Bowl

Ruler

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



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



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!