



Mexican Cornbread (with Jiffy Mix)

Servings
20 servings

Prep time
5 minutes

Cooking time
35 minutes

Calories
255 kcal

Ingredients

2 (8 1/2-ounce) boxes Jiffy cornbread mix

1 small onion, diced finely

2 cups Mexican blend cheese

1 (15-ounce) can creamed corn

1 1/2 cups sour cream

4 eggs, beaten

1 (4-ounce) can green chilies, diced

1/3 cup oil

4 jalapeno peppers, seeded and diced

Directions

- 1** Preheat the oven to 350 degrees Fahrenheit. Grease a 9x13 baking dish with oil or butter.
- 2** In a large bowl, stir onion, cheese, creamed corn, sour cream, eggs, green chilies, oil, and jalapenos with a spoon until well-blended.
- 3** Stir in the cornbread mixes just until the mixture is moistened.
- 4** Pour the mixture into the greased dish.
- 5** Bake for 50 to 55 minutes or until cornbread is lightly brown. The edges should start to pull away from the sides of the dish.
- 6** Serve warm. Enjoy!