



Broccoli Cornbread with Cheese

Jacob · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr

Description

This broccoli cornbread is moist with a sweet corn flavor and can be served as a side dish with any meaty entrée. Adding Cheddar cheese helps seal the deal to convert the picky broccoli hater.

Ingredients

- 4 large eggs - 1 cup cottage cheese - $\frac{3}{4}$ cup butter
- melted - 2 (8.5 ounce) packages corn bread/muffin mix - 1 (10 ounce) package frozen chopped broccoli
- thawed - 1 large onion
- chopped - 1 $\frac{1}{2}$ cups shredded Cheddar cheese

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish. Beat together eggs
2. cottage cheese
3. and melted butter in a large bowl until well combined. Stir in cornbread mix until just moistened. Fold in broccoli
4. onion
5. and 1 cup Cheddar cheese. Pour into the prepared baking dish and sprinkle with remaining 1/2 cup Cheddar cheese. Bake in the preheated oven until a toothpick inserted into the center comes out clean
6. 35 to 40 minutes. Cool in the baking dish for 10 minutes before slicing and serving warm.