



Crawfish Cornbread

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

1 hr 20 mins

Description

A yummy Cajun twist on Mexican cornbread Everyone cant quit talking about this recipe Its sure to become a favorite

Ingredients

- - 1 cup yellow cornmeal - 1 teaspoon baking soda - 1 teaspoon salt - 2 eggs - 1 onion
- chopped - 1 green bell pepper
- chopped - 1 (4 ounce) jar diced pimientos
- drained - ? cup vegetable oil - 1 cup shredded Cheddar cheese - 1 (15 ounce) can cream-style corn - ? cup chopped jalapeno pepper - 1 pound peeled crawfish tails - 1 pinch seasoned salt
- or to taste - 1 pinch cayenne pepper
- or to taste - 1 pinch garlic powder
- or to taste

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish. Stir together cornmeal
2. baking soda
3. and salt in a large bowl. In another bowl
4. beat together the eggs
5. onion
6. green pepper
7. pimentos
8. vegetable oil
9. Cheddar cheese
10. cream-style corn
11. jalapeno pepper
12. crawfish tails
13. seasoned salt
14. cayenne pepper
15. and garlic powder until the mixture is well combined. Pour the crawfish mixture into the cornmeal mixture
16. and stir together. Pour the mixture into the prepared baking dish. Bake in the preheated oven until the cornbread is lightly golden brown
17. and a toothpick inserted into the center comes out clean
18. about 55 minutes. Allow to rest for about 10 minutes before serving.