



Jalapeno Cheddar Corn Casserole

Ingredients

- 1 can whole kernel corn, drained
- 1 can creamed corn
- 1 (8 oz) package corn muffin mix
- 1 cup sour cream
- 1/2 cup butter, melted
- 1 cup shredded Cheddar
- 1 ½ Jalapenos, seeds removed, chopped very fine

Directions

1. Preheat oven to 350°F.
2. Mix both types of corn, corn muffin mix, sour cream, melted butter, ½ cup of cheddar and the jalapenos together. Reserve the rest of the cheddar for later.
3. Pour into a greased 8x8 casserole dish.
4. Bake uncovered for about 45 minutes.
5. Sprinkle the rest of the cheddar on top and return to the oven for 5-10 minutes more, or until bubbly on top.

Recipe by *Family Day* Chef Melissa Buchbinder: www.thepinkaproncatering.com

