



### In your box

- .6 oz. Butter
- 6 oz. Corn Muffin Mix
- 4 fl. oz. White Cheddar Cheese Sauce
- 1 oz. Roasted Pecans
- ½ fl. oz. Honey
- 6 Chive Sprigs
- 2 oz. Shredded Cheddar Cheese
- 10 oz. Corn Kernels

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

### You will need

- Cooking Spray
- Small Oven-Safe Casserole Dish,
- 2 Mixing Bowls

### Minimum Internal Protein Temperature

<b>145°</b>	Steak	Pork	Lamb	Seafood
<b>160°</b>	Ground Beef	Ground Pork		
<b>165°</b>	Chicken	Ground Turkey		

Rest steak or pork after cooking, 3 minutes.



# Corn Spoon Bread with Pecans, Cheddar, and Chive Honey Butter

serves 6

NUTRITION per serving—Calories: 272, Carbohydrates: 36g, Sugar: 4g, Fiber: 2g, Protein: 5g, Sodium: 439mg, Fat: 12g, Saturated Fat: 5g  
 Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Prep & Cook Time

**35-45 min.**

Cook Within

**4 days**

Difficulty Level

**Easy**

Spice Level

**Not Spicy**

## Before you cook

All cook times are approximate based on testing.

- If using fresh produce, thoroughly rinse and pat dry
- Turn oven on to **425 degrees**. Let preheat, at least 10 minutes
- Set **butter** on counter to soften
- Prepare a small casserole dish with cooking spray
- Ingredient(s) used more than once: **shredded cheese**



### 1. Make the Batter

- In a mixing bowl, combine **corn muffin mix**, **cheese sauce**, and  $\frac{1}{4}$  cup **water** until smooth.
- Stir in **corn** and half the **shredded cheese** (reserve remaining for topping) until combined.



### 2. Bake the Spoon Bread

- Transfer **batter** to prepared casserole dish.
- Spread into an even layer and bake in hot oven, 20 minutes.
- Carefully remove from oven and top evenly with **pecans** and remaining **shredded cheese**.
- Bake again until cheese is browned and spoon bread is cooked through, 10-12 minutes.
- While spoon bread bakes, make chive honey butter.



### 3. Make Chive Honey Butter and Finish Dish

- Mince **chives**.
- In another mixing bowl, stir together softened **butter**, **chives**, and **honey**.
- Serve family-style, topping **spoon bread** with chive honey butter. Bon appétit!