

Misc.

Mexican Cornbread

Pillsbury Best One Dish Meals - February - 2011

Servings: 12

Preparation Time: 15 minutes

Start to Finish Time: 1 hour 15 minutes

1 1/2 cups (6 oz) sharp Cheddar cheese, shredded

3/4 cup buttermilk

1/3 cup vegetable oil

2 eggs, slightly beaten

1 can (8.5 oz) cream-style corn

1 can (4.5 oz) chopped green chiles

1 cup cornmeal

1 cup all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

Preheat oven to 375 degrees.

Generously spray 1 1/2-quart casserole with cooking spray.

In large bowl, mix the cheese, buttermilk, oil, eggs, corn, and chiles. Blend well.

In a small bowl, mix cornmeal, flour, baking powder, baking soda and salt. Add to the cheese mixture, stir just until the dry ingredients are moistened. Pour into the casserole.

Bake 40 to 50 minutes or until the cornbread is deep golden brown and a toothpick inserted in the the center comes out clean.

Cool for 10 minutes. Remove from the casserole dish.

Cut into wedges and serve warm.

Per Serving (excluding unknown items): 210 Calories; 12g Fat (51.3% calories from fat); 7g Protein; 18g Carbohydrate; 1g Dietary Fiber; 51mg Cholesterol; 298mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 2 Fat; 0 Other Carbohydrates.