

Savory Onion Bread Pudding

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*6 medium sweet onions,
thinly sliced
7 ounces deli white cheddar
cheese, shredded
4 tablespoons unsalted
butter
2 teaspoons Kosher salt
1 teaspoon pepper
1 teaspoon dried thyme
cooking spray
2 cups heavy whipping
cream (or half-and-half)
6 large eggs
1 package (6 to 8.5 ounce)
corn muffin mix*

Slice the onions. Shred the cheese. Melt the butter in a large saute' pan on medium. Stir in the onions, salt, pepper and thyme. Cook for 20 to 30 minutes, stirring occasionally, or until the onions are soft and browned. Remove the pan from the heat.

Preheat the oven to 350 degrees.

Coat a 9x13-inch baking dish with cooking spray.

In a large bowl, beat the cream, eggs, and corn muffin mix until blended. Pour into the baking dish. Top evenly with the cheese and onion mixture.

Bake for 30 to 35 minutes or until golden and the center is set. Let stand for 10 minutes to cool before serving.

Per Serving (excluding unknown items): 1583 Calories; 91g Fat (51.3% calories from fat); 54g Protein; 140g Carbohydrate; 20g Dietary Fiber; 1396mg Cholesterol; 5463mg Sodium. Exchanges: 0 Grain(Starch); 5 Lean Meat; 10 Vegetable; 14 1/2 Fat; 5 1/2 Other Carbohydrates.