

Hot Corn Casserole with Chef Jeff's® Vegetables & Blue Label Organic Herbs

Ingredients

2 tablespoons unsalted butter
1 medium red bell pepper, diced
½ medium onion, diced
4 cups fresh or thawed frozen corn kernels
2 cloves garlic, minced
2 teaspoons paprika
¾ teaspoon kosher salt
¼ teaspoon freshly ground black pepper
4 ounces cream cheese, cut into chunks
1 ½ cups sharp cheddar cheese, shredded
¼ cup fresh jalapeños, diced
2 tablespoons chives
cilantro to garnish

Directions

Preheat oven to 350°F.

Melt the butter in a 9- or 10-inch cast iron skillet or oven-safe nonstick frying pan over medium heat.

Add the bell pepper and onion and cook, stirring occasionally, until they just begin to soften, about 3 minutes.

Stir in the corn, garlic, paprika, salt, and black pepper, and cook for 1 minute more.

Remove the skillet from the heat.

Scatter the cream cheese, cheddar, jalapeños, and chives evenly over the corn and stir until all the cheese is thoroughly melted.

Bake until hot and bubbly, about 15 minutes.

Top with the cilantro and serve warm.



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