

Green Chile Corn Pudding

Recipe By SUZY and CLARK NEAL

SERVES: 8-10



INGREDIENTS:

- ☐ 1 (15.25 oz) can whole kernel corn, drained
- ☐ 1 (14.75 oz) can creamed corn
- ☐ ½ cup butter, melted, plus additional for greasing pan
- ☐ 1 cup sour cream
- ☐ 2 eggs, beaten
- ☐ 4 oz Laura Lynn mild cheddar and Monterey Jack cheese cubes
- ☐ ½ cup poblano peppers, roasted, peeled, and chopped
- ☐ 1 (8.25 oz) box corn muffin mix
- ☐ ¼ cup white cheddar cheese, shredded

DIRECTIONS:

- ☐ 1. Preheat the oven to 375°F. Grease a large cast-iron skillet with butter.
- ☐ 2. Add corn, melted butter, sour cream, and eggs to a mixing bowl. Stir to combine.
- ☐ 3. Fold in cheese cubes and chopped peppers, then stir in corn muffin mix.
- ☐ 4. Pour into the prepared pan and top with shredded cheese.
- ☐ 5. Bake for 30–35 minutes, until golden brown and set.
- ☐ 6. Let cool for about 10 minutes before serving.

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