
Green Chile Cornbread with Honey Butter

Description

The combination of rich honey butter and warm chili heat make this Green Chile Cornbread with Honey Butter a perfect side for Thanksgiving!

Total time: 45 min Yield: 4 to 5 servings

Ingredients

nonstick cooking spray
15 oz Krusteaz honey cornbread & muffin mix
7 oz diced mild green chiles (drained)
1 egg
1/3 cup milk
1/3 cup avocado oil
1/2 stick salted butter (softened)
3 Tbsp honey

Prep Time: 10 min Cooking Time: 35 min Total Time: 45 min

Instructions

Preheat oven to 375°F. Spray a baking bread loaf dish with nonstick cooking spray. In a mixing bowl, add the cornbread mix, green chiles, egg, milk and avocado oil. Stir together well. Pour batter into prepared pan and bake until golden brown for 30 to 35 minutes.

In a small bowl, combine the butter and honey and mix well. When bread is finished allow to cool, slice and add desired amount of honey butter to your cornbread. Enjoy!

Recipe brought to you by:

Chef Ryan Covert