

Easy Jiffy Cornbread with Cheddar and Broccoli

Cheesy Broccoli Cornbread ???



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 1 box Jiffy cornbread mix
- 1 cup broccoli florets, steamed and chopped
- 1 cup shredded cheddar cheese
- 1/2 cup sour cream
- 1/4 cup milk
- 2 large eggs
- 1/4 cup unsalted butter, melted
- 1/4 tsp garlic powder (optional)
- Salt and pepper to taste

Instructions:

Tips for Success:

Don't skip the sour cream: It makes the cornbread ultra-moist.

Steam broccoli until tender: Avoid crunchy bits by softening it beforehand.

Shred your own cheese: It melts smoother than pre-shredded varieties.

Add a kick: Mix in diced jalapeños or crushed red pepper for a spicy version.

What to Serve With It:

Easy Turkey Wings

Tomato Skillet with Okra and Sausage

Cajun Chicken Sausage Gumbo

Dorito Casserole

Chicken Enchiladas

Storage & Leftovers:

Store: Refrigerate leftovers in an airtight container for up to 4 days.

Reheat: Wrap in foil and warm in the oven at 300°F or microwave individual pieces.

Freeze: Wrap tightly in plastic wrap and freeze for up to 1 month.

More Recipes You'll Love:

Final Thoughts:

DIRECTIONS

1. **Preheat the Oven:**Preheat your oven to 375°F (190°C). Lightly grease a 9x9-inch baking dish or cast-iron skillet.
2. **Make the Cornbread Batter:**In a large bowl, mix the Jiffy cornbread mix, milk, sour cream, melted butter, and eggs until well combined.
3. **Add the Good Stuff:**Fold in the chopped, steamed broccoli, shredded cheddar cheese, garlic powder (if using), and season with salt and pepper.
4. **Bake:**Pour the batter into the prepared baking dish and spread evenly.Bake for 25-30 minutes, or until golden brown on top and a toothpick inserted into the center comes out clean.
5. **Cool and Serve:**Let cool for 5 minutes before slicing. Serve warm as a side dish or even a snack.
6. **Tips for Success:** Don't skip the sour cream: It makes the cornbread ultra-moist.
7. **Steam broccoli until tender:** Avoid crunchy bits by softening it beforehand.
8. **Shred your own cheese:** It melts smoother than pre-shredded varieties.
9. **Add a kick:** Mix in diced jalapeños or crushed red pepper for a spicy version.
10. **What to Serve With It:** This Cheesy Broccoli Cornbread is ideal alongside:
11. **Easy :** Turkey Wings
12. **Tomato :** Skillet with Okra and Sausage
13. **Cajun :** Chicken Sausage Gumbo
14. **Dorito :** Casserole
15. **Chicken :** Enchiladas
16. **Add a crisp green salad or a dollop of sour cream on the side for extra balance.**

17. **Storage & Leftovers:** Store: Refrigerate leftovers in an airtight container for up to 4 days.
18. **Reheat:** Wrap in foil and warm in the oven at 300°F or microwave individual pieces.
19. **Freeze:** Wrap tightly in plastic wrap and freeze for up to 1 month.
20. **More Recipes You'll Love:** If you loved this dish, check out:
21. **Final Thoughts:** This Cheesy Broccoli Cornbread is everything we love about Southern cooking-comforting, cheesy, and filled with flavor. It's quick to whip up, versatile enough for any dinner table, and just plain delicious.
22. **Tried it?** Share your cheesy creations by tagging @ChefManiac or dropping a comment below! ??

TIPS FOR SUCCESS

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