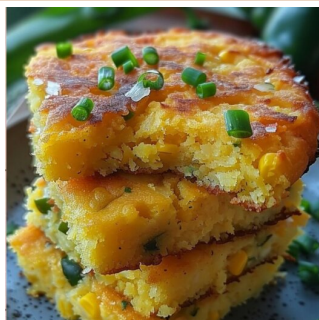


Navajo Cornbread with Jalapeños and Cheese: The Ultimate Spicy Comfort Bake

Navajo Cornbread: The Spicy, Cheesy Side That Steals the Show



OVEN
350°F

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INGREDIENTS

- 1 cup cream-style corn
- 2 eggs
- 1/2 cup sour cream
- 1 cup milk
- 1/3 cup canola oil
- 1 1/2 cups yellow cornmeal
- 3 teaspoons baking powder
- 1/4 cup finely diced jalapeños
- 1 tablespoon salt (or 1/2 tablespoon if preferred)
- 1 cup grated Colby Jack cheese
- 1 cup chopped green onions

DIRECTIONS

- 1. Mix the Wet Ingredients:** In a large bowl, whisk together cream-style corn, eggs, sour cream, milk, and oil until smooth.
- 2. Incorporate the Leavening:** Sprinkle in the baking powder and whisk again to combine.
- 3. Add Flavor Builders:** Fold in chopped green onions and jalapeños, making sure they're evenly spread throughout the mixture.
- 4. Stir in Cheese and Salt:** Add the Colby Jack cheese and salt, stirring gently to combine.
- 5. Add the Cornmeal:** Pour in the yellow cornmeal and mix until the batter is fully blended and no dry spots remain.
- 6. Bake It Up:** Preheat your oven to 350°F (175°C). Grease a 13x9-inch baking pan with non-stick spray and pour in the batter. Smooth out the top and bake for about 1 hour, or until the top is golden and a toothpick comes out clean.

SWAPS & NOTES

and Swaps Jalapeños : Adjust the heat by using less, more, or swapping for milder green chiles.

Cheese : Cheddar, pepper jack, or even mozzarella can work in place of Colby Jack.

Milk : Any milk will do-dairy-free alternatives work fine too.

Sour Cream : Greek yogurt makes a great substitute if you're in a pinch.

TIPS FOR SUCCESS

Let it rest a few minutes before slicing so it holds together nicely.

Don't overmix the batter once the cornmeal is added-this keeps it light.

Use gloves when handling fresh jalapeños to avoid skin irritation.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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