

DINNERLY

Knockwurst Corndog Muffins

with Honey Mustard



20-30min



2 Servings

WHAT WE SEND

- 11½ oz pkg knockwurst
- 2 (2½ oz) cornbread mix^{1,3,6,7}
- 1 oz whole-grain mustard¹⁷
- ½ oz honey

WHAT YOU NEED

- 1 Tbsp mayonnaise³
- ketchup (for serving)

TOOLS

- 12-cup mini or regular muffin tin
- nonstick cooking spray

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

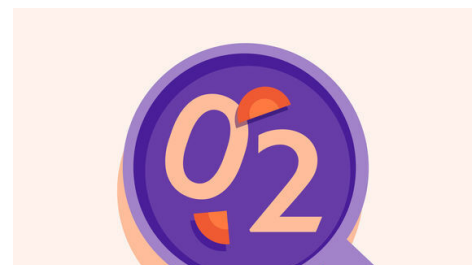
Calories 0kcal



1. Prep sausage & batter

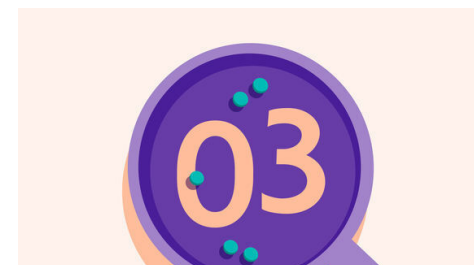
Preheat oven to 375°F with a rack in the center. Grease 12 cups of a mini or regular muffin tin with nonstick spray. Trim ends off knockwurst (snack on them). Cut each sausage crosswise into 4 pieces (12 pieces total).

In a medium bowl, whisk together cornbread mix and ⅓ cup water until smooth.



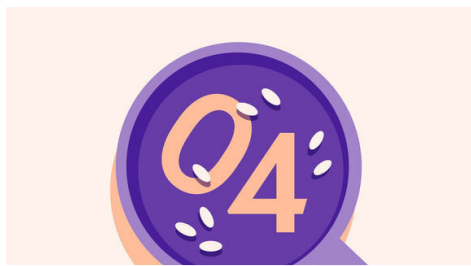
2. Bake

Divide batter between prepared muffin cups (about 1 tablespoon per cup). Push each sausage piece in the center of batter-filled cups. Bake on center rack until cornbread is puffed and golden brown on the edges, 15–20 minutes.

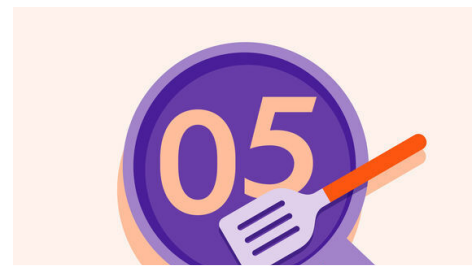


3. Serve

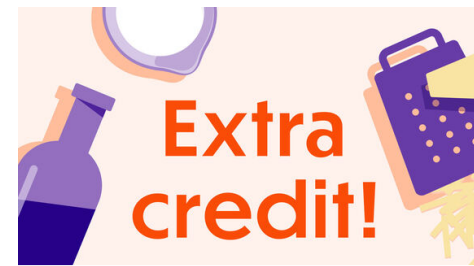
In a small bowl, whisk together honey, mustard, and 1 tablespoon mayonnaise. Serve corndog muffins with honey mustard and ketchup if desired. Enjoy!



4.



5.



6.

Extra credit!