

# DINNERLY



## Bratwurst Corndog Muffins with Honey Mustard



20-30min



2 Servings

Sweet and savory, these sausage-studded cornbread bites taste exactly like classic corn dogs, but in perfect poppable portions. We make a simple batter with our easy cornbread mix, pop in a flavorful piece of bratwurst sausage, and bake to golden brown. Homemade honey mustard kicks these bites over the top. We've got you covered! (2-p plan serves 12; 4-p plan serves 24)

## WHAT WE SEND

- 2 (2½ oz) cornbread mix<sup>1,3,6,7</sup>
- ½ oz honey
- 1 oz whole-grain mustard<sup>17</sup>
- 12 oz pkg bratwurst
- 1 oz mayonnaise<sup>3,6</sup>

## WHAT YOU NEED

- ketchup (optional)

## TOOLS

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

## COOKING TIP

Make ahead and store in the refrigerator! Reheat in the microwave until warmed through, about 30 seconds.

## 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 150kcal, Fat 10g, Carbs 10g, Protein 4g



### 1. Prep sausage & batter

Preheat oven to 375°F with a rack in the center. Grease a 12-cup mini or regular muffin tin with nonstick cooking spray.

Trim ends off **bratwurst** (snack on them!). Cut each sausage crosswise into 4 pieces (12 total).

In a medium bowl, whisk together **cornbread mix** and  $\frac{1}{3}$  cup **water** until smooth.



### 2. Bake muffins

Divide **batter** among prepared muffin cups (about 1 tablespoon per cup). Push 1 **sausage piece** in the center of each cup.

Bake on center oven rack until **cornbread** is puffed and golden brown on the edges, 15–20 minutes.



### 3. Make sauce & serve

In a small bowl, whisk together **honey**, **mustard**, and 1 **tablespoon mayonnaise**.

Serve **corndog muffins** with **honey mustard** and **ketchup**, if desired. Enjoy!



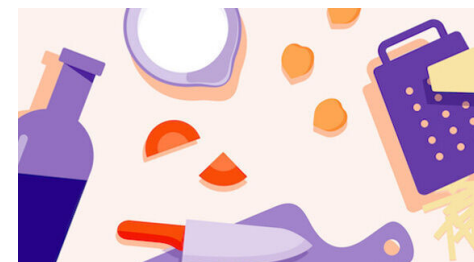
4. ...

What were you expecting, more steps?



5. ...

You're not gonna find them here!



6. ...

Kick back, relax, and enjoy your Dinnerly!