

DINNERLY



Southwest Cornbread Breakfast Bake with Bacon, Cheddar & Jalapeños



30-40min



2 Servings

If you thought cornbread was only for dinner, we're here to prove you wrong. And to make those tastebuds pop. And to show you how easy a fancy shmancy Southwestern-style cornbread bake can be. Giddy up cowboys and girls—breakfast is served. We've got you covered! (2p-plan serves 4; 4p-plan serves 8—nutrition reflects 1 wedge)

WHAT WE SEND

- 2 scallions
- 4 oz pkg thick-cut bacon
- 2 (½ oz) honey
- 4 (2½ oz) cornbread mix^{1,2,3,4}
- 2 oz pickled jalapeños
- 2 (2 oz) shredded cheddar-jack blend²

WHAT YOU NEED

- 4 Tbsp butter²
- kosher salt
- 3 large eggs¹

TOOLS

- microwave
- medium ovenproof skillet (preferably cast-iron)

COOKING TIP

If you don't have a microwave for step 1, set out 2 tablespoons butter to soften at room temperature before cooking.

ALLERGENS

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 700kcal, Fat 38g, Carbs 58g, Protein 27g

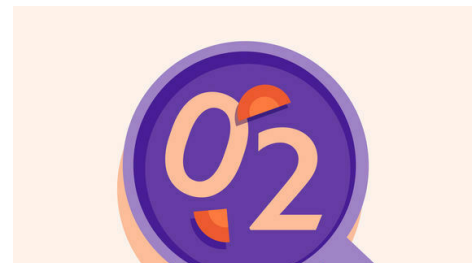


1. Prep ingredients

Preheat oven to 400°F with a rack in the center.

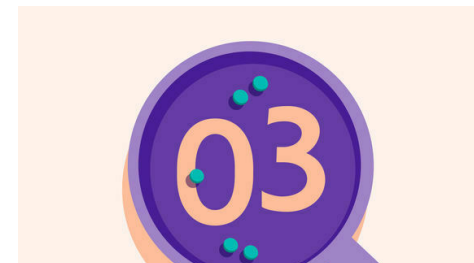
Trim ends from **scallions** and thinly slice. Cut **bacon** into 1-inch pieces.

In a small microwave-safe bowl, microwave **2 tablespoons butter** until softened, about 20 seconds. Stir in **all of the honey** and **a pinch of salt** until smooth; set aside until ready to serve.



2. Cook bacon

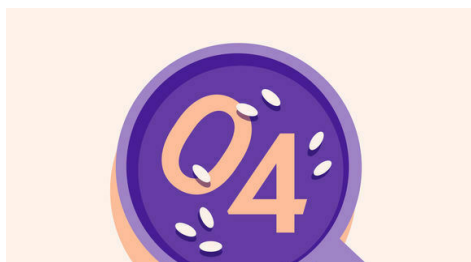
Place **bacon** in a medium ovenproof skillet; cook over medium heat, stirring occasionally, until golden-brown and crisp, 8–10 minutes. Transfer to a paper towel-lined plate. Discard **all but 2 tablespoons bacon fat**; reserve skillet with remaining bacon fat.



3. Make cornbread

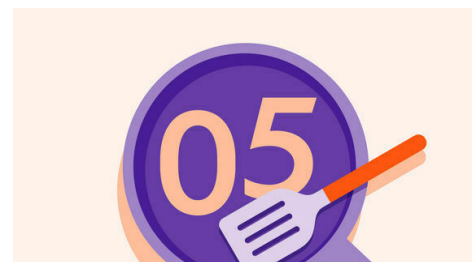
In a medium microwave-safe bowl, microwave **2 tablespoons butter** until melted. Add **all of the cornbread mix** and **¾ cup water**; mix to combine. Fold in **half of the scallions**.

Transfer **batter** to skillet with **bacon fat**; spread into an even layer. Bake on center oven rack until surface is just set, about 10 minutes.



4. Add toppings

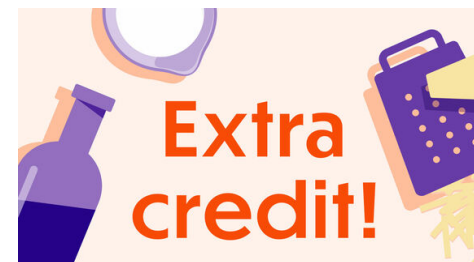
Using a tablespoon, make 3 indentations on surface of **cornbread**. Crack **1 large egg** into each well. Sprinkle **bacon** and desired amount of **jalapeño** over top. Return to center oven rack and bake until eggs are almost set, 6 minutes more. Remove from oven and sprinkle **cheese** over top. Bake until eggs are set and cheese is melted, 2–4 minutes more.



5. Finish & serve

Let sit for 5 minutes, then sprinkle with **remaining scallions**.

Serve **cornbread breakfast bake** cut into wedges with **honey butter** dolloped over top. Enjoy!



6. Bacon tip!

If you add cold bacon to a hot pan, it will curl up, making it hard to crisp evenly. Start with a cold pan, then heat and render the fat slowly for maximum crispiness and pan drippings.