

DINNERLY



Big Side: Bacon-Corn Spoon Bread with Cheddar & Scallions



30-40min



2 Servings

Much like the name, you'll want to dive spoon-first into this Southern delicacy. Spoonbread is a tender cornmeal-based dish similar to sweet cornbread, but with the consistency of a savory pudding. We're packing this country cookout with crispy bacon, scallions, and melted cheddar cheese. We call it a "Big Side" for a reason. It's got BIG flavor. We've got you covered! (2-person plan serves 4; 4-person plan serves 8.)

WHAT WE SEND

- 4 oz pkg thick-cut bacon
- 1 oz scallions
- 2 pieces cheddar ⁷
- 2 (3½ oz) unsweetened cornbread mix ¹
- 2½ oz corn

WHAT YOU NEED

- 2 Tbsp butter ⁷
- 3 large eggs ³
- 1 cup milk ⁷
- sugar

TOOLS

- medium (10") ovenproof skillet (preferably cast-iron)
- small microwave-safe bowl
- microwave
- hand-held electric mixer

ALLERGENS

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

NUTRITION PER SERVING

Calories 520kcal, Fat 27g, Carbs 52g, Proteins 18g



1. Cook bacon

Preheat oven to 375°F with a rack in the center. Place **bacon** in a medium ovenproof skillet (preferably cast-iron). Set skillet over medium-high heat and cook until fat is rendered and bacon is crisp, 3–4 minutes per side. Transfer bacon to a paper towel-lined plate. Reserve bacon fat and skillet for step 5.



2. Prep ingredients

Trim **scallions**, then thinly slice. Coarsely grate or finely chop **all of the cheddar**. Place to **2 tablespoons butter** in a small microwave-safe bowl. Microwave on 50% power in 10 second bursts, stirring, until butter is melted. Crumble **bacon** into bite-size pieces.



3. Beat egg whites

Separate **3 large egg whites** from **yolks**, placing egg whites in a medium bowl and egg yolks into bowl with **melted butter**. Using an electric mixer or a whisk, beat egg whites on medium speed until soft peaks form. (See step 6 for our tip.)



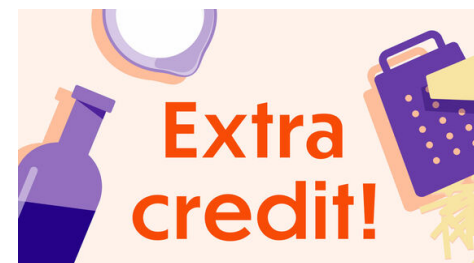
4. Mix the batter

In a second medium bowl, whisk to combine **all of the corn bread mix, yolk-butter mixture, 1 cup milk, and 2 tablespoons sugar** (mixture will be runny). Using a spatula, gently fold **egg whites** into batter, working in batches, trying not to deflate them. Carefully stir in **corn** and **half each of the bacon and scallions**.



5. Bake & serve

Pour **batter** into reserved skillet with **bacon fat**; top with **all the cheddar** and **remaining bacon**. Bake on center oven rack until golden brown around the edges and middle is just set (a tooth pick should come out clean when inserted into the center), about 15 minutes. Allow to rest for 5 minutes before serving. Serve **spoon bread** topped with **remaining scallions**. Enjoy!



6. Egg-xpert tip!

Whipping egg whites, then folding them into batter creates a light and airy texture. Eggs are easiest to separate when cold, but more effectively whip up when room temperature. A soft peak means the egg whites will go from translucent to white and fluffy, and the peaks flop over immediately when the whisk or beaters are lifted.