

Broccoli Cheddar Cornbread

Epicurious | May 2009

by Patrick and Gina Neely

Down Home with the Neelys



(photo by: Shelly Strazis)

Pat: Broccoli in cornbread—who knew? But sometimes you need to go to great lengths, and be very crafty, to get your kids to eat more vegetables. The result in this instance is a moist, incredibly satisfying cornbread that gets added richness from both cottage and cheddar cheese. We call for frozen broccoli, which makes this recipe easy enough to whip together in the time it takes your oven to preheat. (You can also use 2 1/2 cups of fresh steamed broccoli.)

Yield: Makes 6 servings

ingredients

1/2 cup unsalted butter

1 medium onion, chopped

2 garlic cloves, minced

One 10-ounce package frozen chopped broccoli, thawed but not drained (or see headnote)

Two 8 1/2-ounce boxes cornbread mix

1/2 cup whole milk

One 8-ounce container cottage cheese

4 large eggs

1 tablespoon salt

1 cup plus 2 tablespoons grated sharp cheddar cheese, for topping

preparation

Preheat the oven to 375°F.

Heat the butter in a 10-inch cast-iron skillet over medium high heat. Add the onion, and sauté until softened, 4 to 5 minutes. Add the garlic and broccoli to the skillet, and sauté for 2 minutes, until the garlic is fragrant and the broccoli has warmed through. In a medium bowl, stir together the cornbread mix, milk, cottage cheese, eggs, salt, and 1 cup of the cheddar cheese until smooth, then pour the batter into the skillet over the vegetables and stir to blend. Sprinkle the top of the batter with the remaining cheese. Bake the cornbread in the skillet for about 30 minutes, until it is lightly golden and a toothpick inserted in the center comes out clean. Cool for 5 to 10 minutes, then serve.

Source Information

Reprinted with permission from *Down Home with the Neelys* by Patrick and Gina Neely, (C) 2009 Knopf