

Zucchini Cornbread Casserole

A delightful blend of shredded zucchini, juicy corn, and melted cheddar cheese, all harmoniously baked within a golden cornbread base. This includes Honeybush Pumpkin Chai tea to add a warm, spiced flavor.

PREP TIME: 15 minutes

COOK TIME: 50 minutes

3 1/2 C shredded zucchini, drained
1 white onion, finely diced
1 C corn kernels (fresh or thawed from frozen)
1 jalapeño, finely diced (seeds removed for less heat)
2 large eggs
1 † garlic powder
1 † cumin
1 † salt

1/2 † black pepper
1 C shredded cheddar cheese, divided
1 C cornmeal
1 C all-purpose flour
1 T baking powder
1/2 † baking soda
1/4 C sugar
1 C buttermilk
1/4 C melted butter
1 T Honeybush Pumpkin Chai tea

PREHEAT OVEN: Preheat your oven to 350°F (175°C). Grease an 8x8 inch baking dish.

PREPARE CORNBREAD MIX: In a large bowl, combine the cornmeal, flour, baking powder, baking soda, and sugar.

MIX WET INGREDIENTS: In another bowl, whisk together the buttermilk, melted butter, and eggs.

COMBINE INGREDIENTS: Add the wet ingredients to the dry ingredients and mix until just combined. Fold in the shredded zucchini, diced onion, corn, jalapeño, garlic powder, cumin, salt, black pepper, and half of the shredded cheddar cheese.

PREPARE THE TEA: Brew 1 T of Honeybush Pumpkin Chai tea in 1/2 C of hot water for 5 minutes. Let it cool and add to the mixture.

BAKE: Pour the mixture into the prepared baking dish. Sprinkle the remaining cheddar cheese on top. Bake for 50-55 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

SERVE: Let cool slightly before serving.