



Summer Corn Casserole

Prep and Cook Time: 55 minutes

SERVES 8

Ingredients:

6 tablespoon(s) butter
1 can(s) whole-kernel corn
1 can(s) (14 3/4-ounce) cream-style corn
1 box(es) (7-ounce) cornbread mix
6 scallions, white and green parts, finely chopped
2 large eggs
1/2 green pepper, seeded and diced
1 1/2 teaspoon(s) Creole seasoning

Steps:

1. Preheat oven to 400 degrees F. Meanwhile, butter a 9- by 13-inch baking dish and set aside.
2. In a large bowl, combine all ingredients. Transfer batter to prepared pan. Sprinkle top with Creole seasoning. Bake casserole until golden brown and bubbly, about 45 minutes.