



CORN CASSEROLE

INGREDIENTS

- 1 (15-oz) can whole kernel corn, drained
- 1 (14.75-oz) can cream style corn
- 1 (8.5-oz) box corn muffin mix (like Jiffy®)
- 1/2 cup (1 stick) butter, melted
- 1 cup (8 oz) sour cream or plain Greek yogurt
- 2 large eggs, lightly beaten

PREP TIME

10 minutes

BAKE TIME

45-50 minutes

INSTRUCTIONS

- 1** Preheat oven to 350°F. Lightly grease an 8x8" or 9x9" baking pan or casserole dish with butter or cooking spray; set aside.
- 2** In large bowl, combine the corn and cream style corn with the cornbread muffin mix, then add the melted butter and sour cream (or Greek yogurt). Add in the eggs, mixing everything well. Pour into prepared baking pan.
- 3** Bake at 350°F for 45 to 50 minutes, or until casserole is set and middle is firm.
- 4** Remove from oven and serve while warm.

Makes 6-8 servings.

This casserole makes a great side dish for the holidays!

mary & martha