

HATCH GREEN CHILE CORNBREAD



INGREDIENTS

1 cup Viva Chile Company Hatch Chile

1 cup cornmeal

1 cup all-purpose flour

2 tablespoons sugar (optional, adjust to taste)

1 tablespoon baking powder

1/2 teaspoon baking soda

1/2 teaspoon salt

2 large eggs

1/4 cup melted butter (plus more for greasing the pan)

1 cup shredded cheddar cheese (or Monterey Jack)

1/2 cup corn kernels (fresh, frozen, or canned, optional)

1/2 cup sour cream (optional, for added moisture)

1 cup buttermilk (or substitute with 1 cup milk + 1 tablespoon vinegar)

1. Preheat the Oven:

- Preheat your oven to 400°F (200°C).
- Grease a cast-iron skillet or an 8x8-inch baking dish with butter or cooking spray.

2. Mix the Dry Ingredients:

- In a large mixing bowl, whisk together the cornmeal, flour, sugar, baking powder, baking soda, and salt.

3. Mix the Wet Ingredients:

- In a separate bowl, whisk the buttermilk, eggs, melted butter, and sour cream (if using) until well combined.

DIRECTIONS

4. Combine Wet and Dry Ingredients:

- Pour the wet ingredients into the dry ingredients and stir until just combined. Be careful not to overmix; the batter should be lumpy.

5. Fold in Hatch Chiles, Cheese, and Corn:

- Gently fold in the chopped Hatch green chiles, shredded cheddar cheese, and corn kernels (if using).

6. Bake the Cornbread:

- Pour the batter into the prepared skillet or baking dish and spread it evenly.
- Bake for 20-25 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.

7. Cool and Serve:

- Allow the cornbread to cool in the skillet or pan for about 5 minutes before slicing and serving.
- Serve warm with butter, honey, or alongside soups and stews.



- **Spice Level:** Adjust the amount of Hatch green chiles based on your heat preference. You can use mild or spicy chiles depending on the flavor you want.
- **Add-ins:** You can add chopped jalapeños, green onions, or cooked bacon for extra flavor.
- **Storage:** Leftover cornbread can be stored in an airtight container at room temperature for up to 2 days or refrigerated for up to 4 days.