

Jiffy Corn Casserole

Prep Time: 20 mins

Cook Time: 50 mins

Total Time: 1 hr 10 mins

Servings: 8

Yield: 1 (9x13-inch) casserole

Ingredients

¼ cup butter

1 large onion, diced

½ large green bell pepper, diced

1 (4 ounce) jar chopped pimento peppers

2 large eggs

1 (8 ounce) package Jiffy corn muffin mix

1 (4 ounce) can diced green chiles

1 (15.25 ounce) can whole kernel corn, with liquid

1 (15.25 ounce) can creamed corn

1 pint sour cream

1 cup shredded Cheddar cheese

Directions

Gather all ingredients. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan.

Melt butter in a skillet over medium heat. Add onion, bell pepper, and pimento peppers and sauté until tender, about 5 minutes.

Combine eggs, corn muffin mix, green chiles, whole corn, and creamed corn in a large bowl with the onion mixture.

Stir together and pour into the prepared baking pan.

Drop sour cream by the spoonful on top of the mixture; cover with Cheddar cheese.

Bake in the preheated oven until casserole is firm, about 45 minutes.

Cook's Note

Pick green chile peppers according to your spice preference (mild, medium, or hot).