

# Cheesy Broccoli Cornbread

Cheesy Broccoli Cornbread is a great way to sneak extra veggies into a meal. Broccoli and cheese taste so good together and with 1 1/2 cups of shredded cheddar cheese, this recipe really capitalizes on that flavor combination.

 Course Breads

 Cuisine Southern

 Prep Time 10 minutes

 Cook Time 35 minutes

 Total Time 45 minutes

 Servings 16

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★★★★★

5 from 31 votes

## Ingredients

- 1 cup cottage cheese
- 4 large eggs
- 3/4 cup butter, melted
- 1 medium onion, finely chopped
- pinch of cayenne pepper
- 2 (8.5-ounce) packages corn bread mix
- 1 (12-ounce) package frozen chopped broccoli, thawed (I like to chop it up finely)
- 1 1/2 cups shredded sharp cheddar

## Instructions

1. Preheat oven to 375 degrees and grease a 9X13-inch baking pan.
2. Whisk cottage cheese and eggs in a large bowl until blended well.
3. Whisk in butter.
4. Stir in onion and cayenne.
5. Stir in cornbread mix, broccoli, and 1 cup cheddar.
6. Pour batter into prepared pan. Sprinkle remaining cheese on top.
7. Bake 35 to 40 minutes.