



EASY CORN SOUFFLE

Ingredients

- ½ cup unsalted butter, plus more for greasing
- 1 yellow onion, chopped
- 2 jalapeños, stemmed and chopped (seeded if desired)
- 4 garlic cloves, finely chopped
- 3 cups fresh yellow corn kernels
- 1 (16-oz) container sour cream
- 1 (14.75-oz) can creamed corn
- 2 (8.5-oz) boxes corn muffin mix
- 2 large eggs, beaten
- 2 teaspoons kosher salt



Servings : 10-12



Preparation Steps

- Preheat the oven to 350°F. Lightly grease a 13- by-9-inch baking dish with butter.
- In a large skillet, melt the butter over medium heat. Add the onion, and cook, stirring occasionally, until softened, about 8 minutes. Stir in the jalapeño and garlic. Cook, stirring occasionally, until fragrant, for about 2 minutes. Stir in the corn, and cook until just tender, about 4 minutes. Transfer the mixture to a large bowl.
- Add the sour cream, creamed corn, corn muffin mix, eggs, and salt to the onion mixture. Stir until well combined. Spoon the mixture into the prepared dish and spread in an even layer.
- Bake until set, puffed in the center, and lightly browned on top, 50 to 60 minutes. Let cool for 5 minutes before serving.