



SAVORY SKILLET CORNBREAD

Ingredients

- 1 cup cooked split yellow peas
- 2 cup creamed corn
- ½ sweet onion, chopped
- 1 small carrot, peeled and chopped
- ½ sweet red pepper, chopped
- 1 Tbs Oil
- 2 cups all-purpose flour
- 2 large eggs
- 4 tablespoons melted butter
- 1 cup sharp cheddar or pepper jack cheese, shredded
- 1 Tbs baking powder
- 1 teaspoon garlic powder
- ½ teaspoon smoked paprika
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper, optional

Preparation Steps

- Heat your oven to 400°F (200°C).
- Place a greased 8-inch baking pan or cast-iron skillet inside the oven to heat up.
- Whisk the flour, baking powder, garlic powder, smoked paprika, salt, and cayenne pepper together in a large bowl. Set aside.
- In a large skillet, saute onion, pepper, garlic in oil until tender. Add creamed corn and split peas.
- Whisk the egg & melted butter together in a separate bowl. Add creamed corn and pea mixture.
- Pour the wet mixture into the dry ingredients.
- Add the shredded cheese.
- Stir gently until just combined.
- Carefully pour the batter into the preheated hot pan.
- Bake for 30 to 40 minutes until the top is golden brown and a toothpick inserted in the center comes out clean.