

BUTTERNUT SQUASH JALAPENO CORN BREAD

Serves: 4

Prep Time: 10 minutes

Cook Time: 30 minutes






This hearty and flavorful cornbread bake is made with Gordon Choice Butternut Squash Soup, cornbread mix, hot honey, fresh sage, and fresh jalapenos. It's the perfect fall or winter dish.



INGREDIENTS

- 1.5 cups Gordon® Choice Butternut Squash Bisque
- 1 pouch Corn Bread Mix
- Hot Honey
- Fresh Sage
- Fresh Jalapenos

Product	Description	Item #	Pack Size
Gordon® Choice Butternut Squash Bisque	A delicious blend of butternut squash and select spices will turn this fall fare into a seasonal favorite!	374850	2/8 lb

 Vegetarian
  Vegan
  Dairy Free
  Gluten Free
  Kosher

INSTRUCTIONS

1. Preheat oven to 350 degrees F (175 degrees C).
2. In a large mixing bowl, empty cornbread dry mix.
3. Add Butternut Squash soup and mix until smooth.
4. Pour mixture into a baking pan and bake for 30 minutes, or until a toothpick inserted into the center comes out clean.
5. Let cool, slice and top with hot honey, sage, and sliced jalapenos.

Gordon
FOOD SERVICE

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