



RECIPES

Savory Herb Corn Muffins

INGREDIENTS:

Cooking spray
½ Tbsp olive oil
½ cup finely diced onion
½ cup finely diced mushrooms
½ cup finely diced red bell pepper
1 cup chopped fresh spinach
1 14-17oz box corn muffin mix
6oz Cabot Sharp Extra Light Cheddar, grated
1 Tbsp dried thyme leaves
1 tsp dried rosemary leaves, crumbled
2/3 cup Cabot 2% Plain Greek-Style Yogurt
2 large eggs

INSTRUCTIONS:

1. Preheat oven to 400°F
2. Heat oil in large skillet over medium-high heat. Add onions, mushrooms, and red peppers and cook, stirring often, until tender, about 5 minutes. Add spinach and cook until spinach wilts, 1-2 minutes longer; set aside.
3. In a large bowl, stir together muffin mix, cheese, thyme and rosemary; stir in yogurt, eggs, and reserved vegetables until no dry mixture remains. Fill each muffin cup about two thirds full.
4. Bake for 15-20 minutes or until golden brown on top and toothpick inserted in center comes out clean.

Makes 12 servings

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