

Hatch Chile Cornbread

WHAT YOU WILL NEED

Vegetable oil or cooking spray
1 cup all-purpose flour
3/4 cup cornmeal
3 tablespoons granulated sugar
2 1/2 teaspoons baking powder
3/4 teaspoon salt

2 large eggs, beaten
1 cup whole milk
1/4 cup vegetable oil or melted butter
1/2 cup shredded cheddar cheese
1/2 cup Hatch Chiles roasted, peeled, stemmed, seeded and chopped

HOW TO PREPARE

Preheat the oven to 400 degrees. Grease a square 9X9 baking pan. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder, and salt. In a separate bowl, combine the eggs, milk, and oil. Add the egg mixture all at once to the flour mixture. Stir just until moistened. Fold in the cheese and Hatch chiles. Pour the batter into prepared pan and bake for 15 to 20 minutes. Let the cornbread cool slightly before cutting into wedges or squares, serve warm.

