

BUTTERNUT SQUASH JALAPENO CORN BREAD



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





Ingredients:

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

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.

Product	Description	Code #	Pack Size
 Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices. 	0662472	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian