

JALAPEÑO POPPER SOUP WITH GRILLED CORNBREAD DUMPLINGS

Spice up your meal with our new Jalapeño Popper Soup, elevated with savory grilled cornbread dumplings, a kick of fresh jalapeño, and a sweet drizzle of hot honey.



Ingredients:

- 4 cups **Jalapeño Popper Soup**
- 1 box cornbread mix, plus ingredients to prepare
- 1 tablespoon butter, melted
- 1 fresh jalapeño pepper, thinly sliced
- 2-3 teaspoons hot honey

Instructions:

- 1. Prepare the cornbread:** Prepare the cornbread mix according to the package directions. Pour the batter into a greased 8×8-inch baking pan and bake as directed. Once baked, let the cornbread cool completely.
- 2. Make the dumplings:** Cut the cooled cornbread into 1-inch cubes.
- 3. Grill the dumplings:** Heat a non-stick skillet or a grill pan over medium heat. Add the melted butter. Place the cornbread cubes in the pan and grill for 2-3 minutes per side, or until they are golden brown and slightly crispy.
- 4. Heat the soup:** While the dumplings are grilling, pour the Jalapeño Popper Soup into a saucepan and heat over medium heat until it is hot.
- 5. Assemble the bowls:** Divide the hot soup evenly between two bowls.
- 6.** Garnish each bowl with a generous handful of grilled cornbread dumplings. Add a few slices of fresh jalapeño and a drizzle of hot honey over the top.
- 7.** Serve immediately.

Tips for success:

- For the cornbread: Use a mix that yields a slightly denser, less crumbly cornbread. This will hold its shape better when grilled.
- For the dumplings: Don't overcrowd the pan when grilling. Work in batches if necessary to ensure each cube gets golden and crispy on all sides.
- Jalapeño heat: Adjust the number of fresh jalapeño slices to your personal spice preference. For a milder garnish, use fewer slices or remove the seeds.

Product	Description	Code #	Pack Size
 Jalapeño Popper Soup	Chicken and smoky bacon paired with a gentle kick of spice in a creamy, flavorful broth for craveable comfort and satisfaction.	0662461	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian