



Breakfast Cornbread Casserole with Ham and Kale

Yield: serves 8

Ingredients

Creamed Corn:

- 3 T unsalted butter, plus more for greasing
- 1 medium onion, finely chopped
- 1 tsp fresh thyme leaves
- 32 oz frozen corn, thawed
- 1 ½ c heavy cream
- ½ lb **#602004 Diced Ham**
- 1¾ c frozen kale
- salt and black pepper to taste

Cornbread Topping:

- 1 c **#600930 Corn Muffin**
- 1 tsp sugar
- 1½ sticks cold unsalted butter, cut into small pieces
- ¾ c heavy cream
- 1 c shredded sharp yellow cheddar

Preparation

- 1) Creamed corn: pre-heat oven to 350° F. Melt butter in large pan over medium heat. Add onions, thyme, ½ tsp salt, pepper, and cook, stirring, 8-10 minutes. Add corn and cream, bring to simmer until mixture reduces in volume and bubbles rapidly, 10-15 minutes. Transfer 2 cups mixture to food processor, puree, then stir back into skillet. Fold in ham and kale, transfer to buttered half hotel pan.
- 2) Cornbread topping: pulse the corn muffin, sugar, salt, pepper in food processor to combine. Add butter, pulse until mixture resembles coarse breadcrumbs. Add cream and ½ cup of cheddar, and pulse until batter just comes together.
- 3) Assembly: sprinkle corn muffin batter over creamed corn. Sprinkle with the remaining ½ cup cheddar. Bake until corn is bubbling and crust is golden brown, about 35 minutes. Let cool for 15 minutes.