

Broccoli-Cheddar Cornbread

(Adapted from [Home is Where the Boat Is](#))

1 (10-oz) pkg. frozen chopped broccoli, thawed and patted dry

1 (8½-oz) pkg. cornbread mix (Jiffy)

3 eggs, beaten

1 medium onion, finely chopped

1 cup (4 oz) shredded sharp cheddar cheese

1/2 cup (1 stick) unsalted butter, melted

1/2 teaspoon garlic salt

1/4 teaspoon cayenne pepper

Preheat oven to 375°. Grease 8×8-in. square pan and set aside. (Use a 11 x 7 or 12 x 8 pan for thinner squares.) Combine cornbread mix with eggs, onion, cheese, butter, garlic salt and cayenne. Stir in broccoli. Pour into prepared pan and bake about 30 minutes or until golden and cooked through. Cool slightly before cutting into squares.