

Broccoli-Cheese Cornbread



This hearty cornbread is fortified with broccoli, cheddar, and cottage cheese.

BROCCOLI-CHEESE CORNBREAD

Serves 8 to 10

Thaw the broccoli and press it as dry as possible before stirring it into the batter.

- 6 tablespoons unsalted butter
- 1 onion, chopped fine
- 3 garlic cloves, minced
- 1 cup (5 ounces) cornmeal
- 1 cup (5 ounces) all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- $\frac{3}{4}$ teaspoon salt
- 8 ounces (1 cup) cottage cheese
- 3 large eggs
- $\frac{1}{4}$ cup milk
- 1 tablespoon hot sauce
- 12 ounces frozen broccoli florets, thawed, pressed dry with paper towels, and chopped coarse
- 8 ounces extra-sharp cheddar cheese, shredded (2 cups)

1. Adjust oven rack to middle position and heat oven to 375 degrees. Melt butter in 10-inch oven-safe nonstick skillet over medium-high heat. Add onion and cook until softened, about 5 minutes. Stir in garlic and cook until fragrant, about 30 seconds. Remove from heat; set aside.

2. Whisk cornmeal, flour, sugar, baking powder, and salt together in large bowl. Whisk cottage cheese, eggs, milk, and hot sauce together in separate bowl. Stir cottage cheese mixture into cornmeal mixture until combined. Stir broccoli, $1\frac{1}{2}$ cups cheddar, and onion mixture into batter until thoroughly combined (batter will be thick).

3. Pour batter into now-empty skillet and smooth top with rubber spatula. Sprinkle remaining $\frac{1}{2}$ cup cheddar evenly over top. Bake until cornbread is golden brown and toothpick inserted in center comes out clean, 40 to 45 minutes. Let cornbread cool in skillet on wire rack for 1 hour. Loosen edges of cornbread from skillet with spatula and slide out onto cutting board. Cut into wedges and serve.