



Gluten Free



TheBloomfieldFarms.com

Fire Roasted Jalapeño-Corn Muffins

EQUIPMENT NEEDED:

Medium size mixing bowl, whisk, rubber spatula, cutting board, sharp knife, small sauté pan, Teflon® muffin tin, 2 inch

INGREDIENTS:

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| 1 1/4 cup Bloomfield Farms® Cornbread & Muffin Mix | 2 tablespoons fresh chopped cilantro |
| 1 Grade A large egg | 1/2 stick unsalted butter |
| 1/2 cup tap water | 1/4 cup yellow onion, finely minced |
| 1/2 teaspoon kosher salt | 2 whole garlic cloves, finely minced |
| 1/2 teaspoon fresh ground black pepper | 1 jalapeño, large, fire roasted & minced |

PROCEDURE:

Pre-heat oven to 400 degrees.

Makes 8 Muffins.

1. Melt the butter in the small sauté pan over low heat.
2. Once the butter has completely melted, turn the heat up to medium, add the onion and garlic and cook while stirring occasionally until lightly browned.
3. Stir in the minced jalapeño and then remove from the stove top and allow to cool.
4. Using the medium sized mixing bowl, add the Bloomfield Farms® Cornbread & Muffin Mix, egg, water, salt, pepper, cilantro and the cooled onion-garlic mixture.
5. Using the rubber spatula, gently fold the mixture together until fully incorporated; you will notice that the mixture will thicken as it's being folded together.
6. Lightly grease the muffin tin and then spoon in batter until full.
7. Place the tin in the pre-heated 400 degree oven and bake for 20 to 22 minutes.
8. Remove the tin from the oven (muffins should be golden brown in color) and let stand for 5 minutes to cool slightly before serving.