

Hatch Green Chile Cornbread



WITH HATCH GREEN CHILE INFUSED OLIVE OIL

Ingredients

- 1 cup yellow cornmeal
- 1 cup all-purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 cup buttermilk (or 1 cup milk + 1 tbsp vinegar or lemon juice, let sit 5 minutes)
- 2 large eggs
- 1/3 cup honey
- 1/4 cup [Hatch Green Chile Olive Oil](#)
- 1/2 cup roasted & diced hatch green chiles
- 1/2 cup grated cheddar cheese (optional)

*If it's not hatch season sub for jalapeños



Notes

Directions

1. Preheat your oven to 375°F. Place the baking dish or skillet in the oven while it preheats.
2. In a large bowl, combine cornmeal, all-purpose flour, baking powder, and salt. Mix them together well.
3. In a separate bowl, whisk together buttermilk, eggs, honey, and hatch green chile infused olive oil until well combined.
4. Add the wet ingredients to the dry ingredients, stirring gently with a wooden spoon or rubber spatula until just combined. Avoid overmixing; a few lumps are okay.
5. Gently fold in the diced hatch green chiles and grated cheddar cheese (if using) into the batter.
6. Carefully remove the preheated baking dish or hot skillet from the oven. Grease the dish with butter, olive oil, or cooking spray.
7. Pour the cornbread batter into the greased baking dish, spreading it out evenly.
8. Place the baking dish back into the oven and bake for 25 to 30 minutes, or until the top is golden brown and a toothpick inserted into the center comes out clean.
9. Once the cornbread is done, remove it from the oven and let it cool in the dish for a few minutes.
10. Cut the cornbread into squares or wedges and serve warm. It's delicious on its own or served with a dollop of unsalted butter, a drizzle of honey, or some sour cream.