

TOMATO CORNBREAD



Recipe provided by



Ready In: 35 minutes

Serves: 6

What you'll need

- Measuring spoons
- Sharp knife
- Cutting board
- Medium bowl
- Large cast iron skillet
- Spatula or spoon

INGREDIENTS:

- 1 box cornbread mix
- 2 large Florida tomatoes (chopped)
- 1 onion (diced, small)
- Olive oil (for cooking)
- 1 cup Monterey Jack cheese (grated)
- Sea salt and fresh ground pepper, to taste

HOW TO COOK:

1. Make the cornbread batter and heat the oven to the temperature on the box.
2. Warm a large cast iron skillet on medium heat. Cook the onion in a little olive oil until soft. Add salt and pepper.
3. Mix half the cheese into the batter.
4. Pour the batter into the skillet over the onions.
5. Sprinkle the rest of the cheese and tomatoes on top.
6. Bake as the box says.
7. Take it out when it's golden brown. Let it cool a little, then serve warm.