

# JALAPENO CORNBREAD

## INGREDIENTS

- 1 packet Ideal Protein Chicken Chowder Mix
- 1 tsp. Baking Powder
- 2 tsp. Jalapeno Olive Oil
- 4 tbsp. water or 1 egg white
- ½ cup Jalapeno - diced (optional)

## PREPARATION

1. Preheat oven to 350°F
2. Combine Chicken Chowder and baking powder
3. Combine 2 tsp. Olive Oil with water and whisk together to mix
4. Add in the diced Jalapeno
5. Spread batter onto a smooth iron skillet or use muffin tins to make muffins.
6. Bake for 15-20 mins.
7. Let cool off. Enjoy!

