

# Ham and Cheddar Corn Muffins

Corn muffins with diced ham, Cheddar cheese and chives make a great brunch treat or a side with chili or stew.

Recipe by Chester Shelton | Created on **Mar 12, 2022**

## Ingredients

- 2 (8.5 ounce) packages of your favorite corn muffin mix
- 1 cup finely diced Dietz & Watson Uncured All Natural Classic Dinner Ham
- .063 cup Dietz & Watson NY State Garlic Cheddar
- ¼ cup finely chopped chives or scallion greens

## Directions

- Preheat the oven to 375 degrees F. Coat a 12 cup muffin pan with cooking spray.
- In a large bowl, prepare muffin batter as directed.
- Fold in the ham, cheese, and chives or scallions.
- Spoon the batter into the prepared cups, filling each three-quarter full. Bake the muffins until their tops are lightly browned, about 20 minutes. Let them cool in the pan on a wire rack for 3 minutes, then turn them out onto the rack and let them cool completely. The muffins can be frozen in a plastic freezer bag for up to three months.

## Nutrition Facts

Serving: **12 muffins** | Calories: **167.8 kcal** | Carbohydrates: **26.6 g** | Protein: **5.4 g** | Saturated fat: **1 g** | Cholesterol: **7.8 mg** | Sodium: **734.1 mg** | Fiber: **0.3 g** | Sugar: **4.3 g**

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