

Chili Bowl with Corn Muffin Croutons

Recipe By Victoria Dwek



Cooking and Prep:  20
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Serves:  1

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Kosher.com

Exclusive

We have one corn muffin issue in my house. Whenever I buy any, everyone cuts off the tops and leaves the bottoms. How do you make the bottoms crispy and appealing? By making them into fresh, hot corn muffin croutons.

Watch Victoria create this and 3 other amazing ideas [here!](#)

Ingredients (4)

Main ingredients

- 1 [Heaven & Earth Vegetarian Chili](#) instant meal
- 1 cup hot water
- 1 corn muffin
- sour cream

Start Cooking

For the Chili

1. Add hot water to meal.

For the Corn Muffin Croutons

1. Meanwhile, preheat oven to 425 degrees Fahrenheit.
2. Cut corn muffin into cubes. Add to a greased baking sheet and spray with nonstick cooking spray. Bake for five minutes.

Assemble

1. When meal is ready, mix until consistency is uniform throughout.
2. Transfer to a bowl and top with corn muffin croutons and sour cream.