



Easy Creamy Corn Casserole Recipe

A Cozy Dish for a Crowd

This corn casserole is my go-to for big family dinners. It always brings everyone together. I love how the kitchen fills with happy chatter.

The smell of baking cheese and corn is just wonderful. It makes my stomach rumble every single time. It feels like a big, warm hug from the inside.

A Little Story from My Kitchen

I first made this for my grandson's birthday picnic. He wanted something "fancy but not too fancy." This dish was the perfect answer.

He took one bite and his whole face lit up. Now he asks for it every year. I still laugh at that. It makes me so happy.

Why Simple Food Matters

You don't need fancy things to make a great meal. A few good ingredients can be magic. This matters because cooking should be fun, not scary.

Mixing everything in one bowl is my favorite part. It feels easy and calm. *Fun fact: corn is actually a grass, not a vegetable!* See? You learn something new every day.

Let's Talk Flavors

The sweet corn and salty Parmesan are best friends. The jalapeno gives it a tiny, happy kick. Doesn't that smell amazing while it bakes?

The fresh basil on top is like a little green party. It makes the whole dish look so pretty. What is your favorite herb to cook with? I'd love to know.

A Little Lesson in Sharing

This recipe matters because sharing food is sharing love. When you cook for someone, you are saying "I care about you." That is a powerful thing.

It is why I love passing recipes along. It keeps stories and memories alive. What is a recipe that makes you think of someone you love?

Your Turn in the Kitchen

Now it is your turn to give it a try. Do not worry if it is not perfect. The most important ingredient is always you.

What is your favorite dish to bring to a party? Is it something sweet, or something cheesy like this? Tell me all about your kitchen adventures.

Ingredients:

Ingredient	Amount	Notes
Canned corn	5 cups	drained
Egg	1 large	
Half-and-half	¼ cup	
Kosher salt	½ teaspoon	
Parmesan cheese	1 cup	grated and divided
Fresh basil leaves	2 teaspoons	finely chopped and divided
Jalapeno	¼ cup	finely diced
Shallots	½ cup	finely diced



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My Cozy Corn Casserole Story

Hello, my dear. Come sit with me for a moment. I want to tell you about my easy corn casserole. This dish is like a warm hug on a cool evening. My grandson, Liam, calls it “sunshine in a dish.” I still laugh at that. He would eat the whole pan if I let him. It is so simple to make. You just mix everything up and pop it in the oven. Doesn’t that smell amazing? Let me show you how it is done.

See also [Simple Creamy Pasta with Cheese](#)

Step 1: Preheat and Prepare

First, get your oven nice and warm. Set it to 350°F. This is like waking it up for a big job. I always do this first. It reminds me to get my baking dish ready, too. I just give it a little butter spray. (A hard-learned tip: Grease your dish well. A sticky casserole is a sad casserole!)

Step 2: Mix the Ingredients

Now, grab a big bowl. Dump in the corn, egg, and half-and-half. Add the salt, half the cheese, and half the basil. Toss in those spicy jalapeños and sweet shallots. Stir it all together. I use my favorite wooden spoon for this. It feels good in my hands. Do you like a little spice or a lot? Share below!

Step 3: Assemble and Top

Pour your mixture into the waiting dish. Spread it out evenly. I use a small spatula to make it nice and flat. Then, sprinkle the rest of that lovely Parmesan on top. This makes the most wonderful golden crust. It

is the best part, I think.

Step 4: Bake and Rest

Slide the dish into the oven. Now, you must be patient. Bake it for about 40 to 45 minutes. You will know it is ready when it is bubbling happily. The top will be a beautiful golden brown. Let it rest for 10 minutes before serving. This helps it set perfectly.

Cook Time: 40–45 minutes

Total Time: 1 hour 15 minutes

Yield: 9 servings

Category: Side Dish

Three Fun Twists to Try

This recipe is like a good friend. It is wonderful just as it is. But it also loves to play dress-up. You can change it for any season or mood. Here are a few of my favorite ways to mix it up. They are all so simple and fun.

See also [Easy Homemade Mayonnaise Recipe Guide](#)

Breakfast Bake

Add some cooked, crumbled bacon right into the mix. Serve it with your eggs in the morning. It is a delicious surprise.

Summer Garden

Swap the jalapeño for a diced red bell pepper. Stir in a handful of fresh, chopped chives. It tastes like a sunny day.

Cheesy Herb Delight

Use sharp cheddar cheese instead of Parmesan. Add a pinch of thyme. It becomes so rich and comforting. Which one would you try first? Comment below!

Serving Your Masterpiece

Now, let us talk about serving your beautiful casserole. It is a fantastic side dish for so many things. I love it with a simple roasted chicken. The juices from the chicken are lovely with the sweet corn. It is also wonderful with grilled sausages or a big holiday ham.

For a drink, a cold glass of iced tea with lemon is perfect. It cuts through the richness. If you are feeling fancy, a crisp glass of Sauvignon Blanc is a nice match. The casserole is so versatile. Which would you choose tonight?



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Keeping Your Corn Casserole Cozy

Let's talk about storing this lovely dish. Once cool, cover it tightly. It will be happy in your fridge for about four days. You can also freeze it for a cozy future meal. Just wrap it well in foil first. It will keep for two months in the freezer.

Reheating is simple. Warm it in the oven until it bubbles again. This keeps the top nice and cheesy. I once microwaved a slice too quickly. It made the cheese a bit rubbery. The oven is always best for bringing back that fresh-baked feel.

Batch cooking this casserole is a lifesaver. Making two lets you eat one now and save one for later. This matters because a ready-made meal is a gift to your future, busy self. It makes a busy week feel so much simpler. Have you ever tried storing it this way? Share below!

Simple Fixes for Common Casserole Hiccups

Sometimes, our cooking has little problems. That is perfectly okay. Here are some easy fixes. Is your casserole too wet? Make sure you drain the canned corn very well. A soggy casserole just needs less liquid to start.

I remember when my first casserole was not golden. The cheese just looked pale. The oven rack was too low. Moving it to the middle rack fixed everything. This matters because a beautiful, golden top makes you proud of your creation. It builds your cooking confidence.

See also [Amish Style Potato Dressing Recipe](#)

Is the jalapeno making it too spicy? You can leave it out completely. Try a little bell pepper for color instead. Getting the flavor just right matters most. It means everyone at the table will enjoy it. Which of these problems have you run into before?

Your Corn Casserole Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. All the ingredients are safe.

Q: Can I make it ahead? A: Absolutely. Assemble it the night before. Just bake it the next day.

Q: What if I don't have half-and-half? A: Whole milk works fine. It will still be wonderfully creamy.

Q: Can I double the recipe? A: For sure. Use a 9×13-inch dish. Just add a few more minutes to the bake time.

Q: Any optional add-ins? A: A pinch of smoked paprika is lovely. It adds a warm, cozy flavor. Which tip will you try first?

From My Kitchen to Yours

I hope you love making this creamy corn casserole. It is a simple joy to share. Food brings us all together around the table. I would be so happy to see your results. Please share a picture of your beautiful dish.

Fun fact: Corn is actually a type of grass! Have you tried this recipe? Tag us on Pinterest! Seeing your kitchen creations makes my day. Thank you for cooking with me today.

Happy cooking!



—Elowen Thorn.

You need to try !

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Author: Elowen Thorn



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Difficulty: **Beginner**



Prep time: **30 minutes**



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Cook time: **45 minutes**

Rest time: **10 minutes**

Total time: **1 hour 25 minutes**



Servings: **9 servings**



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Calories: **145 kcal**

Best Season:**Summer**

Description

A rich and savory side dish featuring creamy corn, Parmesan cheese,

and a hint of spice from jalapenos.

Ingredients

- 5 cups canned corn, drained
- 1 large egg
- ¼ cup half-and-half
- ½ teaspoon kosher salt
- 1 cup Parmesan cheese, grated and divided
- 2 teaspoons fresh basil leaves, finely chopped and divided
- ¼ cup jalapeno, finely diced
- ½ cup shallots, finely diced

Instructions

1. Preheat oven to 350°F.
2. In a large bowl add corn, egg, half-and-half, salt, half the Parmesan, 1 teaspoon basil, jalapeno, and shallots. Stir to combine.
3. Transfer mixture to a prepared 8×8-inch baking dish. Use a small offset spatula and spread into an even layer. Top with the remaining Parmesan.
4. Bake until bubbling, about 40 to 45 minutes. Set aside to cool on a wire rack for 10 minutes. Top with the remaining basil and serve.

Keywords: Corn, Casserole, Side Dish, Parmesan, Jalapeno