

Mexican Cornbread Casserole

Serves: 10

Ingredients:

- 1 lb. ground beef
- 2 8.5 oz. boxes corn muffin mix
- 2/3 cup milk
- 2 eggs
- 1 can cream-style corn
- 1 can corn kernels, drained
- 1 package taco seasoning mix
- ¾ cup water
- 1 can chopped green chiles, drained
- 1 ½ cups shredded cheddar cheese

Instructions:

- Preheat the oven to 350 degrees. Lightly coat a 9x13 inch baking pan with cooking spray.
- In a skillet, brown the ground beef. Add the taco seasoning per package directions.
- Mix the corn muffin batter per package directions. Stir in half of the cream-style corn and half of the regular corn.
- Spread half of the batter in the baking pan. Top with the meat. Mix the remaining cream-style corn and corn kernels and spread that over the meat. Sprinkle with half of the cheese, then the green chiles. Spread the remaining batter on top, and sprinkle with the remaining cheese. Bake for 35 to 40 minutes, until the cornbread is baked through. Let sit for about 5 minutes, then cut into squares and serve.