



Cheesy Beefy Cornbread Casserole

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Beefy Cornbread Casserole is a simple and filling supper! Seasoned ground beef with salsa and cornbread mix with melty cheese. So good!

Course Main Course
Cuisine American

Prep Time 20 minutes

Cook Time 25 minutes

Total Time 45 minutes

Servings 8

Calories 506kcal

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Ingredients

- 2 pounds ground beef
- 1 small onion diced
- 2 cloves garlic minced
- 16 ounce jar salsa
- 2 (6.5 ounce) packets Martha White Yellow Cornbread Mix divided use
- 1 1/3 cups water divided use
- 14.75 ounce can cream style corn divided use
- 2 cups shredded Mexican-style cheese
- 16 slices pickled jalapenos
- Optional toppings: sour cream, pico de gallo, salsa

Instructions

1. Preheat oven to 425F degrees. Spray a 9x13-inch baking dish with Crisco no-stick cooking spray.
2. In a large pan, brown ground beef with onions and garlic. Drain excess grease.
3. Put back in pan and stir in salsa.
4. Prepare one packet of Martha White Yellow Cornbread mix with 2/3 cups water. Stir well then add 1/2 can cream style corn.
5. Mix well then pour evenly into prepared baking dish.
6. Spread ground beef mixture on top of cornbread mixture.
7. Prepare second packet of Martha White Yellow Cornbread mix with 2/3 cups water. Stir well then add 1/2 can cream style corn. Mix well then pour evenly on top of ground beef mixture.
8. Top with shredded cheese. Then evenly place pickled jalapeno slices on top.
9. Cover with aluminum foil and cook for 15 minutes.
10. Then remove foil and cook for an additional 10 minutes.

11. Slice and serve with sour cream, pico de gallo or salsa!

Recipe courtesy of www.thecountrycook.net