

Introduction

The Sloppy Joe Cornbread Casserole is a heartwarming, family-friendly dish that seamlessly combines the deliciously messy Sloppy Joes with the sweet, crumbly texture of cornbread. This recipe is perfect for those busy weeknights when you crave comfort food but don't have a lot of time to spend in the kitchen. This article delves deep into this delightful recipe, providing all the essential details you need to create this mouthwatering casserole at home.

Detailed Ingredients

To create this flavorful Sloppy Joe Cornbread Casserole, you will need the following ingredients:

- 1 pound ground beef
- 1 small onion, diced
- 1 green bell pepper, diced
- 2 cloves garlic, minced
- 1 can (15 ounces) tomato sauce
- 1/4 cup ketchup
- 1 tablespoon Worcestershire sauce
- 1 tablespoon brown sugar
- 1 teaspoon chili powder
- Salt and pepper to taste
- 1 package (8.5 ounces) cornbread mix
- 1/3 cup milk
- 1 egg
- 1 cup shredded cheddar cheese

Prep Time, Cook Time, Total Time, Yield

Prep Time: 20 minutes

Cook Time: 40 minutes

Total Time: 1 hour

Yield: 6 servings

Detailed Directions and Instructions

1. Preheat your oven to 400 degrees F (200 degrees C).
2. In a large skillet, cook the ground beef over medium heat until it is browned, breaking it apart with a spoon as it cooks. Drain any excess fat.
3. Add the diced onion and green bell pepper to the skillet. Cook for about 5 minutes, until they are softened.
4. Stir in the minced garlic and cook for another minute until fragrant.
5. Reduce the heat to low and add the tomato sauce, ketchup, Worcestershire sauce, brown sugar, chili powder, salt, and pepper. Stir to combine.
6. Simmer the mixture for about 10 minutes, allowing the flavors to meld together.
7. While the meat mixture is simmering, prepare the cornbread topping. In a medium bowl, mix the cornbread mix, milk, and egg until just combined. Do not overmix.
8. Stir half of the shredded cheddar cheese into the cornbread batter.
9. Pour the meat mixture into a 9×13-inch baking dish, spreading it out evenly.
10. Spoon the cornbread batter over the meat mixture, spreading it out evenly with a spatula.
11. Sprinkle the remaining shredded cheddar cheese over the top of the cornbread batter.
12. Place the baking dish in the preheated oven and bake for 25-30 minutes, until the cornbread is golden brown and a toothpick inserted in the center comes out clean.
13. Allow the casserole to cool for a few minutes before serving. Enjoy!

Notes

For a spicier version of this casserole, consider adding a diced jalapeño pepper along with the green bell pepper. You can also use a spicier chili powder or add a dash of hot sauce to the meat mixture.

If you prefer a more savory cornbread, reduce the amount of sugar in the cornbread mix or use a homemade cornbread recipe with less sweetness.

Leftovers can be stored in an airtight container in the refrigerator for up to 3 days. Reheat in the microwave or oven before serving.

Cook Techniques

This recipe employs several fundamental cooking techniques that are essential for achieving the perfect casserole:

- **Browning:** Browning the ground beef is important for adding depth of flavor. Make sure to drain off any excess fat to prevent the casserole from being greasy.
- **Sautéing:** Cooking the onions, peppers, and garlic with