



Cornbread Cowboy Casserole

## Introduction

Cornbread Cowboy Casserole is a delightful dish that combines the comforting textures of



cornbread with hearty ingredients to create a flavorful meal perfect for any occasion. This recipe is not only easy to prepare but also offers a satisfying combination of tastes and textures that will please the whole family. With just the right amount of spice and a cheesy topping, this casserole is a great choice for a cozy dinner or a potluck gathering.

## **Detailed Ingredients with measures**

- 1. Ground beef 1 pound
- 2. Onion 1 medium, diced
- 3. Bell pepper 1 medium, diced
- 4. Corn 1 cup (frozen or canned, drained)
- 5. Black beans 1 can (15 oz), drained and rinsed
- 6. Diced tomatoes 1 can (15 oz), undrained
- 7. Taco seasoning 1 packet (about 1 oz)
- 8. Cornbread mix 1 box (about 8.5 oz)
- 9. Milk 1 cup
- 10. Eggs 2 large
- 11. Shredded cheese 1 cup (cheddar or your choice)
- 12. Cooking oil 1 tablespoon (for sautéing)

### **Prep Time**

15 minutes

#### Cook Time, Total Time, Yield

Cook Time: 30 minutes Total Time: 45 minutes Yield: Serves 6-8 people





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# **Detailed Directions and Instructions**



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