



# Cowboy Cornbread Casserole



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## Introduction

Cowboy Cornbread Casserole is a hearty and comforting dish that brings together the rich flavors of cornbread, corn, and ground beef, making it a perfect meal for family gatherings or a cozy weeknight dinner. This casserole is not only delicious but also easy to make and is sure to please even the pickiest of eaters. It is a one-pan wonder that combines everything you love about traditional cowboy food into a simple yet satisfying meal.

## Detailed Ingredients with measures

- 1 pound of ground beef
- 1 can of corn (15 oz)
- 1 can of diced tomatoes (14.5 oz)
- 1 packet of taco seasoning
- 1 cup of shredded cheese
- 1 box of cornbread mix (approximately 8.5 oz)
- 1/3 cup of milk
- 1 large egg

## Prep Time

The prep time for this Cowboy Cornbread Casserole is approximately 15 minutes. This includes browning the ground beef, mixing the ingredients, and preparing the casserole dish for baking.

## **Cook Time, Total Time, Yield**

Cook time is around 30 minutes. Therefore, the total time required to make this Cowboy Cornbread Casserole is about 45 minutes. This recipe yields approximately 6 servings, making it ideal for feeding a crowd or for having leftovers to enjoy later.



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## Detailed Directions and Instructions

### Step 1: Preheat the Oven

Preheat your oven to 400 degrees Fahrenheit (200 degrees Celsius).

### Step 2: Prepare the Ground Beef

In a large skillet, add the ground beef and cook over medium heat until browned. Drain any excess fat.

### Step 3: Add Onion and Spices

To the browned beef, add chopped onion, minced garlic, and spices. Stir well and cook until the onion is softened.

See also [Sausage Pancake Breakfast Casserole Recipe](#)

### Step 4: Incorporate Corn and Beans

Add the corn and black beans to the skillet, mixing everything together. Allow the mixture to heat through.

### Step 5: Combine with Tomato Sauce

Pour in the tomato sauce and stir until everything is evenly coated. Remove from heat.

### Step 6: Prepare the Cornbread Batter

In a separate bowl, mix together the cornbread mix, eggs, and milk until just combined.

**Step 7: Layer the Casserole**

In a greased baking dish, spread half of the cornbread batter on the bottom. Add the beef mixture over the batter, then pour the remaining cornbread batter on top.

**Step 8: Bake the Casserole**

Place the casserole in the preheated oven and bake for 25-30 minutes, or until the cornbread is golden brown and a toothpick inserted in the center comes out clean.

**Step 9: Cool and Serve**

Once baked, let the casserole cool for a few minutes before slicing and serving.

## Notes

**Note 1: Variations**

You can add other vegetables such as bell peppers or jalapeños for added flavor and nutrition.

**Note 2: Cheese Topping**

For a cheesy variation, consider sprinkling shredded cheese on top of the cornbread batter before baking.

**Note 3: Storage**

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

**Note 4: Serving Suggestions**

This casserole pairs well with a side salad or your favorite hot sauce for an extra kick.



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## Cook techniques

### Sautéing

Sautéing is a technique used to cook food quickly in a small amount of oil or fat over relatively high heat. This technique is great for browning meats and vegetables, adding depth of flavor to your dish.

See also Cranberry Turkey Stuffing Balls

### Layering

Layering involves placing ingredients in a specific order in the dish, which allows each layer to contribute its flavor and texture. In casseroles, this technique ensures even cooking and helps maintain distinct flavors.

### Mixing

Mixing is essential in combining ingredients evenly. It helps ensure that flavors meld together and that each bite has a balanced taste.

### Baking

Baking is a method of cooking food by surrounding it with dry heat in an oven. This technique is perfect for casseroles, as it allows the top to become golden and crispy while the inside cooks thoroughly.

### Garnishing

Garnishing is the technique of adding a finishing touch to a dish, often for aesthetic appeal. It can elevate the visual presentation and enhance the eating experience.

## FAQ

### **Can I use different types of meat in this casserole?**

Yes, you can substitute different meats based on your preference, such as chicken or sausage, to create variations of the dish.

### **How do I store leftovers?**

Store leftovers in an airtight container in the refrigerator for up to 3-4 days. Reheat in the oven or microwave before serving.

### **Can I make this recipe ahead of time?**

Yes, you can prepare the casserole ahead of time and refrigerate it until you're ready to bake. Just add a few extra minutes to the baking time if it's cold when placed in the oven.

### **Is this dish suitable for freezing?**

Yes, you can freeze the casserole after it's baked. Allow it to cool completely, then cover it tightly and freeze for up to 3 months. Thaw and reheat to serve.

See also [Boston Cream Pie](#)

### **What can I serve with this casserole?**

This casserole pairs well with a green salad or steamed vegetables for a complete meal.



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## Conclusion

This Cowboy Cornbread Casserole is a delightful and comforting dish that combines the richness of cornbread with hearty ingredients like ground beef, corn, and cheese. Its versatility allows for various adaptations, making it a great choice for family meals or gatherings. Easy to prepare and full of flavor, this casserole is sure to become a favorite in your household.

## More recipes suggestions and combination

### **Chili Cornbread Skillet**

Combine chili with cornbread batter and bake in a skillet for a spicy twist on the traditional casserole.

### **Vegetarian Cornbread Casserole**

Swap the ground beef for black beans and add in vegetables like bell peppers and zucchini for a delicious vegetarian version.

### **Buffalo Chicken Cornbread Bake**

Use shredded buffalo chicken instead of beef and add blue cheese crumbles on top for a bold flavor.

### **Breakfast Cornbread Casserole**

Layer breakfast sausage, eggs, and cheese into the cornbread mixture for a hearty breakfast option.

### **Mexican Fiesta Cornbread**

Incorporate taco seasoning, jalapeños, and cheddar cheese for a Mexican-inspired cornbread casserole.

### **BBQ Pulled Pork Cornbread**

Mix in pulled pork and BBQ sauce for a savory and sweet flavor combination that's perfect for gatherings.



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