

Cornbread-Chili Casserole by Tricia Yearwood and The Food Network

Ingredients

- 1 tablespoon vegetable oil
- 1 medium onion, chopped
- 1 1/2 pounds lean ground beef
- 1 1/2 cups mild salsa (medium or hot if preferred)
- One 12-ounce bag frozen whole-kernel white shoepeg corn, thawed
- 1/4 cup vegetable broth
- 2 tablespoons hot Mexican chili powder
- 1 teaspoon ground cumin
- Salt and freshly ground black pepper
- Three 8-ounce boxes cornbread muffin mix (Jiffy preferred)
- 1 1/2 cups whole milk
- 1 cup shredded Cheddar (about 4 ounces)
- 1/4 cup sour cream

1. Preheat the oven to 375 degrees F.
2. In a large skillet over medium heat, heat the oil until shimmering, about 2 minutes. Add the onion and sauté until soft, about 5 minutes. Add the ground beef to the onion and sauté, breaking it up with a spoon, until browned and cooked through, 8 to 10 minutes. Drain off any excess fat. Stir in the salsa, corn, vegetable broth, chili powder, cumin, 1 teaspoon salt and 1/2 teaspoon pepper. Transfer the mixture into a 9-by-13-inch baking dish, smoothing into an even layer.
3. In a large bowl, mix together the corn muffin mix with about 1 1/2 cups milk, or just enough to make it easy to spread. Spread it thinly over the chili mixture. Bake until browned to top, 30 to 35 minutes. Remove from the oven and set aside for 10 minutes to allow the casserole to set. Top with the Cheddar and sour cream before serving.