

MEXICAN CORNBREAD CASSEROLE

Ken's version of a CopyKat Recipe



INGREDIENTS:

non-stick Cooking Spray

1lb. - Ground Beef

1.25 oz. - Taco Seasoning Mix

17 oz. - Corn Muffin mix 2 boxes, Jiffy -
(my favorite)

14 oz. - canned Cream-Style Corn

14 oz. - canned Corn

1 1/2 cups - Shredded Cheddar Cheese

4 oz. - canned Green Chilies

See page 2 for DIRECTIONS

Recipe# - casserole01a

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Breakfast

Burrito

Casserole



Adapted from a "Taste of Home Recipe"

INGREDIENTS:

8 - Large Eggs ** 1/3 cup - 2% Milk

1/2 tsp - Salt ** 1/2 tsp - Pepper

1 lb. - Bulk -Pork Sausage (Salt & Pepper only)

1 cup - Sour Cream

1 can (10-3/4 ounces) Condensed Cream of Chicken Soup,
undiluted

4 - Flour Tortillas (10 inches), cut into 1-in. pieces

1-1/3 cups - Mild Salsa, divided ** 2/3 cup Shredded Cheddar
Cheese

2/3 cup - Shredded part-skim Mozzarella Cheese

1/2 cup - thinly sliced Green Onions

DIRECTIONS:

1.) Preheat oven to 350°. Whisk together Eggs, Milk, Salt and Pepper. In a large skillet coated with cooking spray, cook and stir Egg mixture over medium heat until thickened and no liquid Egg remains; remove.

2.) In the same skillet, cook and crumble Sausage over medium heat until no longer pink, 5-7 minutes; drain. Stir together Sour Cream and Soup. Spread half the Sour Cream mixture in an ungreased 13x9-in. baking dish. Layer with half the Tortilla pieces, half the Mild Salsa, the Scrambled Eggs, the Sausage, and the remaining Tortillas and Sour Cream mixture. Top with remaining Mild Salsa; sprinkle with Cheeses.

3.) Bake, uncovered, until heated through, 30-35 minutes. Serve with Sliced Green Onions.

Recipe# - casserole02

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BEEF NACHO Casserole



Adapted from a Recipe by LUNCHLADY posted in

allrecipes! magazine

Prep Time: 15 mins * Cook Time: 25 mins * Servings: 6

INGREDIENTS:

- 1 lb. - Ground Beef
- 1 ½ cups - Mild Chunky Salsa
- 1 (10 Oz.) can - Whole Kernel Corn, drained
- ¾ cup - Creamy Salad Dressing (such as Miracle Whip)
- 1 tsp. - Chili Powder
- 2 cups Crushed Tortilla Chips
- 2 cups - Colby Cheese

DIRECTIONS:

- 1.) Preheat the oven to 350 degrees F (175 degrees C).
- 2.) Cook Ground Beef in a large skillet over medium-high heat until browned and crumbly, 5 to 7 minutes. Remove from the heat and drain.
- 3.) Stir Salsa, Corn, Salad Dressing, and Chili Powder into the skillet until well combined.
- 4.) Layer 1/2 of the Ground Beef mixture in an ungreased 2-quart casserole dish; top with 1/2 of the Tortilla Chips and 1/2 of the Cheese. Repeat layers once more.
- 5.) Bake, uncovered, in the preheated oven, until heated through and cheese is melted, about 20 minutes.

MEXICAN CORNBREAD CASSEROLE

DIRECTIONS:

- 1.) Preheat the oven to 350°F, and lightly coat a 9×13-inch baking pan with cooking spray.
- 2.) In a large skillet, cook the beef over medium-high heat until it browns.
- 3.) Drain the beef, and add the taco seasoning per package directions.
- 4.) In a large bowl, prepare the corn muffin batter per package directions (but do not bake it yet). Stir in half of the cream-style corn and half of the regular corn.
- 5.) Spread half of the cornbread batter in the prepared baking pan and top with taco meat.
- 6.) Mix together the remaining cream-style corn and corn kernels and spread that over the meat.
- 7.) Sprinkle with half of the grated cheese and all of the green chilies.
- 8.) Spread the remaining cornbread mixture on top.
- 9.) Sprinkle with the remaining cheese.
- 10.) Bake for 35 to 40 minutes, until the cornbread is baked through.
- 11.) Let it sit for about 5 minutes. Then cut into squares to serve with any toppings you desire.