



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CORNBREAD TACO BAKE

7-ounce packet cornbread mix

½ cup milk

1 large egg

1 pound ground beef

3 tablespoons taco seasoning

1/3 cup water

11 ounce can Mexicorn, drained

10 ounce can Rotel, drained

2 cups sour cream

2 cups shredded Mexican cheese blend,
divided

½ cup chopped green onions

Optional Toppings: shredded lettuce,
black olives, diced tomatoes, taco sauce

1. Preheat oven to 350 degrees F. Spray a 9”x9” baking dish with nonstick cooking spray.
2. Combine cornbread mix with milk and egg. Stir well. Pour batter into prepared baking dish and bake for about 15 minutes.
3. Meanwhile, cook and crumble ground beef until no longer pink, drain excess grease.
4. Then add in taco seasoning and 1/3 cup water and stir to combine. Then stir in Mexicorn and Rotel. Stir well and simmer for a couple of minutes.
5. Once cornbread is cooked, take out of oven, then cover with ground beef mixture.
6. Next, combine sour cream, ONE cup of shredded cheese and green onion in a bowl.
7. Gently spread the sour cream mixture on top of the ground beef mixture. Sprinkle the top with the remaining shredded cheese.

8. Bake for about 25 minutes until heated through and cheese is melted.
9. Allow to cool for a few minutes. Slice and serve.

www.thecountrycook.net/cornbread-taco-bake/#recipe