

Foster's Body & Paint

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Taco Corn Bread Casserole

Ingredients:

- 2 lbs. ground beef
- 2 envelopes taco seasoning
- 2 cans (14 ½ oz. each) diced tomatoes, drained
- 1 cup water
- 1 cup cooked rice
- 1 can (4 oz.) chopped green chilies
- 2 pkg. (8 ½ oz. each) corn bread/muffin mix
- 1 can (8 ¾ oz.) whole kernel corn, drained
- 1 cup (8 oz.) sour cream
- 2 cups corn chips
- 2 cups (8 oz.) shredded Mexican cheese, divided
- 1 can (2 ¼ oz.) sliced ripe olives, drained
- Shredded lettuce & chopped tomatoes, optional



Preparations:

- 1.) Preheat oven to 400 degrees. In a Dutch oven, cook beef over medium heat 8-10 minutes or until no longer pink, breaking into crumbles; drain. Stir in taco seasoning. Add tomatoes, water, rice and green chilies; heat through, stirring occasionally.
- 2.) Meanwhile, prepare corn bread mix according to package directions; stir in corn. Pour half of the batter into a greased 13x9 inch baking dish. Layer with half of the meat mixture, all the sour cream, half of the corn chips and 1 cup cheese. Top with remaining batter, remaining meat mixture, olives and remaining corn chips.
- 3.) Bake, uncovered, 55-60 minutes or until corn bread is cooked through. Sprinkle with remaining cheese; bake 3-5 minutes longer or until cheese is melted. If desired, serve with lettuce and chopped tomatoes.

Makes 8 servings

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