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Recipe by OldElPaso  
Member since May, 2009

 **tablespoon**  
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## Corn Bread-Topped Black Bean Chili Casserole

Savor chili and cornbread all wrapped up in a cozy baked casserole.

Prep Time:  
**20 min**

Total Time:  
**45**

Servings:  
**4 servings (1 1/2 cups each)**

### Ingredients

- 1 lb lean (at least 80%) ground beef
- 1 medium onion, chopped (1/2 cup)
- 1 can (15 oz) black beans with cumin and chili seasonings, undrained
- 1 1/2 cups Green Giant® Valley Fresh Steamers™ frozen mixed vegetables
- 1 1/2 cups Old El Paso® Thick 'n Chunky salsa
- 1 pouch (6.5 oz) Betty Crocker® cornbread & muffin mix
- 2 tablespoons milk
- 2 tablespoons butter or margarine, melted
- 1 egg

### Directions

- 1** Heat oven to 375°F. In 12-inch nonstick skillet, cook beef and onion over medium-high heat 5 to 7 minutes, stirring occasionally, until beef is brown; drain. Stir in black beans, mixed vegetables and salsa. Heat to boiling; cook over medium heat 5 minutes, stirring occasionally.
- 2** In ungreased 2-quart casserole or 8-inch square (2-quart) glass baking dish, spread beef mixture. Make muffin mix as directed on pouch, using 2 tablespoons milk, 2 tablespoons butter and the egg. Drop batter by 8 spoonfuls onto chili mixture.
- 3** Bake uncovered 20 to 25 minutes or until topping is golden brown.

### Tips & Techniques

#### High Altitude (3500-6500 ft):

Bake 25 to 30 minutes.

#### Success

Make sure the chili mixture is hot before adding the batter so the topping will cook all of the way through.

#### Substitution

Use a can of chili beans or kidney beans for the black beans.