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Cheesy Cornbread Casserole

★★★★☆

This Mexican-style casserole tastes just like homemade tamales, with just a fraction of the work.

By Kraft

Prep: 30 mins

Cook: 25 mins

Total: 55 mins

Servings: 10

Yield: 10 servings



Ingredients

1 pound lean ground beef

1 onion, chopped

1 jalapeño pepper, seeded, finely chopped

1 (15 ounce) can enchilada sauce

1 (15 ounce) can black beans, drained

1 teaspoon garlic powder

1 teaspoon ground cumin

1 (8.5 ounce) package corn muffin mix

1 (8 ounce) package KRAFT Mexican Style Shredded Four Cheese with a Touch of PHILADELPHIA

Directions

Step 1

Heat oven to 350 degrees F.

Step 2

Brown meat with onions and peppers in large skillet. Stir in next 4 ingredients; cook and stir 3 min. or until heated through. Spoon into 13x9-inch baking dish.

Step 3

Prepare muffin batter as directed on package; stir in cheese. Spread over meat mixture.

Step 4

Bake 20 min. or until toothpick inserted in center of cornbread topping comes out clean. Cool slightly.

Tips

Serving Suggestion: Serve with your favorite steamed vegetable to round out the meal.

Tips

Make Ahead: Prepare meat mixture. Refrigerate 3 to 4 days, or freeze up to 1 month. When ready to use, spoon into baking dish. (Thaw first, if frozen.) Top with muffin batter and continue as directed.

Tips

Special Extra: Bump up the flavor by stirring chopped canned chipotle peppers in adobo sauce or chopped fresh chives into muffin batter before using as directed.

Nutrition Facts

Per Serving: 296 calories; protein 16g; carbohydrates 21.8g; fat 16.7g; cholesterol 50.5mg; sodium 562mg.

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