

Cornbread Taco Bake



INGREDIENTS

- 1 pound ground beef
- 1 can whole kernel corn, drained
- 1 can (8 ounces) tomato sauce
- 1/2 cup water
- 1/2 cup chopped green pepper
- 1/2 cup chopped onion
- 1 envelope taco seasoning or to taste
- 1 package cornbread/muffin mix
- 1/3 cup shredded cheddar cheese

DIRECTIONS

In a large skillet cook beef over medium heat breaking up into crumbles; drain. Stir in the corn, tomato sauce, water, green pepper, onion and taco seasoning. Spoon into a greased 2-qt. baking dish.

Prepare cornbread mix according to package directions.

Spread over beef mixture. Bake, uncovered, at 400° for 20 minutes. Sprinkle with cheese and bake until cheese is melted and a toothpick inserted into cornbread layer comes out clean, 3-5 minutes longer.



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