

# Mexican Corn Bread Casserole



- 1 package **Corn Bread Mix**  
*(per tag need also: eggs, milk and oil)*
- 1 (14-1/2-oz.) can creamed corn
- 1 pound ground beef, browned & drained
- 1/2 teaspoon salt, *optional*
- 1/2 teaspoon black pepper
- 2 cups prepared salsa
- 2 cups shredded cheese (mild cheddar, co-jack, etc.)

Preheat oven 350°. Lightly grease 13x9-inch baking dish/pan. In large skillet brown ground beef; drain off any grease. Add salt, pepper and salsa to browned meat; stir and simmer on low heat. Prepare **Corn Bread Mix** according to package directions using eggs, milk and oil. Add can of creamed corn to Corn Bread batter. Spread meat/salsa mixture into 13x9-inch pan. Sprinkle shredded cheese over meat. Pour/spread corn bread mixture over cheese and meat. Bake for 40 to 50 minutes or until golden brown on top. Let set for 5 minutes to firm up; cut and serve. Serve with green salad.



© Country Home Creations  
1-800-457-3477

[www.countryhomecreations.com](http://www.countryhomecreations.com)