



# cornbread chili casserole

## INGREDIENTS

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1 diced yellow onion

1 TBS minced garlic

3 c beef stock or base

1 TBS pre-mixed chili seasoning

1 box Jiffy cornbread

2 lb ground beef

2 can beans drained

2 cans diced tomatoes

1 can tomato sauce

1 small can tomato paste

## INSTRUCTIONS

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Mix cornbread per box directions and set aside.

Use oil of choice to saute onions and garlic until just tender.

Add ground beef, brown until cooked through.

Add remaining ingredients, bring to boil, lower to a simmer, let cook for 20-30 minutes.

Pour chili in a 9x9 casserole dish with most of the liquid removed, fill almost to top.

Top with cornbread batter, bake at 400F for 20-25 minutes

until cornbread browned and edges bubbling.