

BBQ Beef Casserole

2 small jalapeños, seeded and diced
1/2 large onion, diced
1 (15.25 ounces) can sweet corn, drained
1 (14.5 ounces) diced tomatoes, partially drained
1 lb ground beef
1/2 cup of your favorite BBQ sauce
1 box Jiffy corn bread mix
1 egg
1/3 cup milk
1/2 cup shredded cheddar or Mexican flavored cheese

Preheat oven to 400°F.

Brown beef in a large skillet over medium high heat. Drain excess oil. Add peppers, onion, corn and tomatoes. Cook until veggies are soft (about 5 minutes). Meanwhile, using the 1 egg and 1/3 cup milk, mix the corn bread according to the package directions. Set aside to let rise for 3 to 4 minutes.

Remove the meat mixture from the heat and mix in BBQ sauce and cheese. Pour into a 9×9 pan (or 13×9 if doubling the recipe). Spread the cornbread mixture evenly over the top of the casserole. Bake for 15 – 20 minutes, or until cornbread is golden brown and passes the toothpick test.

Source: Friend of Pennies on a Platter, originally from AllRecipes.com