

Southwest Cornbread & Chili Casserole

Beverly, a Costco employee, gave me this recipe. I usually do not give out recipes items made from pre-made food but this one is not bad, easy to keep in the pantry and quick to make on those special days. It is also the first Southwest recipe that anyone has shared with me.

Ingredients

- 2 15 oz. Cans of Chili – she recommended “Cattle Drive” Chili with beans.
- 1 6 oz Bag/pouch of Corn Bread Mix– she recommended “Pioneer”

Directions

1. Open the 2 cans of Chili and put them into a 9” casserole-baking dish with sides about 2-3 inches.
2. Mix the Corn Bread according to the instructions on the Corn Bread package and pour mixture over the Chili.
3. Place in oven and bake according to the instructions on the Corn Bread package.

That is it.

Options

The following are option things you can do the Vivian has tried and they work well.

1. Add 1/3 – 1/2 cup of sweet corn – we used drained water packed sweet corn, fresh would be better if you have it.
2. Put in 1/2 of the Corn Bread mixture, then place some slice Jalapeno Peppers on top. The amount will depend on your taste buds. Then over with the remaining Corn Bread mixture.