



Easy Chili Cornbread Bake

Savannah · 28/09/2024



Prep Time

1 hr 10 mins

Difficult

Medium

Servings

8

Description

Chili and cornbread go so well together why not bake them in the same pan Ive been making this for years and my kids love it I use ground turkey but ground beef could be substituted if preferred You can make this in individual 12 to 16ounce casseroles if you prefer Serve with tortilla chips and top with sour cream if desired

Ingredients

- - 1 pound lean ground turkey - ½ cup chopped celery - ½ cup chopped onion - 1 tablespoon chili powder - ½ teaspoon ground black pepper - ½ teaspoon ground cumin - ½ teaspoon crushed red pepper (Optional) - 1 (15 ounce) can tomato sauce - 1 (15 ounce) can chili beans with chili gravy - 1 (15 ounce) can cannellini beans
- drained - 2 (8.5 ounce) packages cornbread mix - ? cup milk - 2 eggs - 1 cup shredded Cheddar cheese

Instructions

1. Cook turkey
2. celery
3. and onion in a skillet over medium heat until turkey is no longer pink
4. 5 to 7 minutes. Add chili powder
5. black pepper
6. cumin
7. and red pepper. Cook and stir for 2 minutes. Stir in tomato sauce
8. chili beans
9. and cannellini beans. Cook until heated through
10. about 5 minutes. Set aside. Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking pan. Combine cornbread mixes
11. milk
12. and egg in a bowl and mix well. Spoon batter into the prepared baking pan. Spoon turkey mixture over batter. Bake in the preheated oven
13. uncovered
14. until edges of cornbread are nicely browned and center appears to be set
15. about 20 minutes. Remove from oven and sprinkle Cheddar cheese on top. Return to the hot oven and bake until cheese is melted
16. 5 to 10 minutes more. Recipe Tip You can use a Mexican cheese blend in place of Cheddar if you prefer.