

Cowboy Pie

Jacob · 29/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

This cowboy pie is a Southwest flavor sensation Smoked sausage with bell peppers onions and garlic topped with cornbread is a crowdpleaser

Ingredients

- - 1 (14 ounce) package Hillshire Farm® Smoked Sausage
- diagonally cut into 1/4-inch slices - 1 medium onion
- 1/2-inch dice - 1 green bell pepper
- 1/2-inch dice - 3 cloves garlic
- minced - 2 tablespoons chili powder - 1 teaspoon cumin - ½ teaspoon salt - 1 (14 ounce) can diced tomatoes - 1 (14 ounce) can black beans
- drained - 1 cup shredded Monterey Jack cheese - 1 jalapeño
- minced - 1 (8.5 ounce) package dry corn muffin mix
- batter prepared as directed on the box

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Heat a 10-inch oven-safe skillet over medium-high heat. Add smoked sausage and cook until browned. Add onion
2. bell pepper
3. and garlic and cook until vegetables are soft
4. about 6 minutes. Season with chili powder
5. cumin
6. and salt. Add in tomatoes with their juice and beans. Cook until mixture starts to bubble
7. 3 to 5 minutes. Turn off heat and stir in cheese. Mix jalapeño into prepared corn muffin mix. Spread corn muffin batter over the mixture and bake until golden brown and cooked through
8. 20 to 25 minutes. ReneePaj