



Two-Meat Chili-Cornbread Pie

total time: 50 min | servings: 10 | \$1.07 per serving*

INGREDIENTS

- 1 pound lean ground beef
- 4 Bar-S Hot Smoked Sausage Links, cut into ½ inch slices
- 1 medium onion, finely chopped
- ½ medium green bell pepper, chopped
- 1 clove garlic, finely chopped
- 1 can (14.5 oz.) diced tomatoes, undrained
- 1 can (15 oz.) kidney beans, rinsed and drained
- ½ cup water
- 1 tablespoon chili powder
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 package (15 oz.) cornbread mix
- Milk, oil and eggs as called for on cornbread package

GET COOKING

1. Heat oven to 400°F. Spray a 13x9-inch baking dish with nonstick cooking spray.
2. In a 12-inch nonstick skillet, cook and stir ground beef, sausage slices, onion, bell pepper and garlic 7–9 minutes or until beef is no longer pink, drain. Stir in tomatoes, beans, water, chili powder, salt and pepper. Heat to a boiling.
3. Meanwhile, stir together cornbread mix, milk, oil and egg as directed on package. Spread cornbread mixture evenly over top of chili.
4. Bake 24–30 minutes or until toothpick inserted in center of cornbread comes out clean. Let stand 10 minutes before serving.

Makes 10 servings