

Taco Cornbread Casserole

Ingredients:

- 1 package of cornbread mix (or homemade cornbread batter)
- 3 cups of cooked ground beef or turkey seasoned with taco seasoning
- 1 cup of Greek yogurt or sour cream
- 1 cup of shredded Mexican blend cheese, divided
- $\frac{1}{2}$ cup of diced bell peppers (any color)
- 1 cup of diced tomatoes
- 1 cup of shredded lettuce
- Optional toppings: sliced jalapeños, sliced black olives, chopped green onions

Instructions:

1. Preheat your oven to 350°F (175°C). Grease a 9×13 inch baking dish.
2. Prepare the cornbread batter according to the package instructions or your preferred recipe. Spread the batter evenly into the prepared baking dish.
3. Bake the cornbread for 15-20 minutes or until lightly golden and cooked through. Remove from the oven and let it cool slightly.
4. While the cornbread is baking, in a mixing bowl, combine the cooked ground meat, Greek yogurt or sour cream, $\frac{3}{4}$ cup of shredded cheese, and diced bell peppers.
5. Spread the meat mixture evenly over the partially baked cornbread.
6. Return the casserole to the oven and bake for an additional 10-15 minutes, or until the cheese is melted and bubbly.
7. Once baked, remove the casserole from the oven and let it cool for a few minutes.
8. Top the casserole with diced tomatoes, shredded lettuce,

and the remaining $\frac{1}{4}$ cup of shredded cheese.

9. Optionally, add any other desired toppings such as sliced jalapeños, black olives, or chopped green onions.
10. Serve warm, and enjoy your delicious Taco Cornbread Casserole!

Simple, easy and cheesy! This is a whole meal! You don't need any side dishes or salads. This will do. Give it a shot, it's worth it.