



CONVIVIUM
Urban Farmstead

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Chili and Cornbread Casserole

INGREDIENTS

1 small onion, chopped
2/3-pound ground pork, cooked
1/2 cup spinach
1.5 cups medium salsa
½ cup corn (frozen or canned)
1 can (15 oz.) chili beans
2 tablespoons chili powder
1 teaspoon ground cumin
1 teaspoon garlic powder
1 teaspoon salt
½ teaspoon pepper
2, 8 oz. packets of cornbread muffin mix
1 cup whole milk

1. Preheat the oven to 375 degrees F. Spray the bottom of a 9x13 casserole pan.
2. Spreading evening on the bottom of the pan, layer the onion, sausage, ground beef, spinach, the entire can of beans (with liquid), and corn.
3. In a small bowl, mix together the chili powder, garlic powder, cumin, 1 teaspoon salt and 1/2 teaspoon pepper. Pour evenly over top of the chili mixture in the casserole pan.
4. Add the salsa. Using a spatula, carefully pat down the salsa into the chili mixture. Set aside.
5. In a large bowl, mix together the corn muffin mixes with about 1 cup milk (or following the instructions on the box). Spread it thinly over the chili mixture.
6. Bake until browned to top, 30 to 35 minutes. Remove from the oven and set aside for 10 minutes to allow the casserole to set. Enjoy!

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