

Mexicali Hamburger Casserole



ingredients

- 1-1/2 lb. lean ground beef
- 1 15-oz. can Mexican-style diced tomatoes
- 1 can Mexican style kernel corn
- 1/2 cup plus 2 tablespoons finely shredded Mexican cheese blend, divided
- 1/2 cup all-purpose flour
- 1/2 cup yellow cornmeal
- 1 Tbsp. sugar
- 1-1/4 tsp. baking powder
- 1 egg, beaten
- 2/3 cup milk
- 2 Tbsp. cooking oil
- 7oz can of mild diced grnn chiles

directions

1. Preheat oven to 350 degrees F. In 12-inch skillet cook and brown beef; drain off fat. Stir in undrained tomatoes, green chilies (save a spoon full to mix into the topping) and 1 cup of the corn (save a spoon full to mix into the topping); heat through. Transfer to greased 2-quart baking dish. Sprinkle with 1/2 cup of cheese.
2. For corn bread topping, in medium bowl combine flour, cornmeal, sugar, baking powder, and 1/2 teaspoon salt. Stir in egg, milk, oil, spoon full of corn and a spoon full of the green chilies. Evenly spread on beef mixture. Sprinkle remaining 2 tablespoons cheese. Bake, uncovered, 30 minutes or until topping is set. Let stand 5 minutes.