



## Cornbread Chili Pie

### INGREDIENTS

2 Tbs Olive Oil  
1 Onion (Chopped)  
2 Cloves Garlic  
1/2 lb Ground Beef  
1/2 lb Ground Pork  
1 Packet Chili Seasoning  
1/2 Can Diced Tomato  
1 Tbl Tomato Paste  
1 Cup Chicken Broth  
1 Box Jiffy Corn Muffin Mix  
1 Egg  
1/3 Cup Milk  
1 Cup Frozen Corn (Divided)  
1/2 Cup Shredded Cheese  
1/2 Can Kidney Beans

### INSTRUCTIONS

1. Preheat oven to 375°.
2. In a cast-iron skillet, heat olive oil over medium heat. Add onion and saute for 1 minute, then add garlic. Saute for another minute and add ground beef and ground pork. Stir until meat is cooked and browned.
3. Stir in chili seasoning, diced tomato, and tomato paste. Reduce heat to low and simmer for 5 minutes, stirring occasionally.
4. While meat mixture is simmering, make corn bread mixture. Stir together Jiffy mix, egg and milk in a mixing bowl until combined. Add in 1/2 cup of frozen corn and shredded cheese. Set aside.
5. Add remaining 1/2 cup of frozen corn and kidney beans to meat mixture.
6. Pour cornbread batter over meat mixture and bake for 35-40 minutes or until golden brown on top.
7. Remove from oven and allow to sit for 10 minutes before serving. Enjoy!