

# HAMBURGER CASSEROLE



May 28

National Hamburger Day

#### **INGREDIENTS**

- ½ Pound Lean Ground Beef (90/10)
- 16 Ounce Can Refried Beans
- 1/3 Cup Salsa
- 2 Tablespoons Taco Seasoning

- 6 Ounce Package Cornbread Mix (enriched or whole grain rich)
- 1/3 Cup Tortilla Chips (crushed)
- 1 Cup Shredded Cheddar Cheese

#### **DIRECTIONS**

- 1. Preheat oven to 350°. In a 10-inch cast-iron or other ovenproof skillet, cook beef over medium heat until no longer pink, 6-8 minutes, crumbling beef; drain. Transfer to a small bowl. Stir in beans, salsa and taco seasoning; keep warm. Wipe pan clean.
- 2. Prepare cornbread mix according to package directions; stir in crushed tortilla chips.
- 3. Pour into skillet. Bake until set, 12-15 minutes.
- 4. Spread ground beef mixture over cornbread to within 1 inch of edges; sprinkle with cheese.
- 5. Bake until cheese is melted and crust is golden brown, 3-5 minutes.
- 6. Cut into 6 even wedges.

### MEAL PATTERN CONTRIBUTION

**MEAL TYPE** 

**YIELD** 

Meat/Meat Alternate

- Lunch/Supper

6 Wedges

## **PORTION SIZES**

**G**rain

Toddler	Preschool	School Age	Adult
½ Wedge	½ Wedge	1 Wedge	2 Wedges