

## Main Dish

### Taco Cornbread Pie

Makes 6-8 Servings

Prep Time: 10 minutes to collect items

Allergy Alert: None

### Ingredients

1/4 cup water

2 lbs ground beef

2 pkg taco seasoning mix

1 15oz can kidney (or Pinto) beans

1/2 tsp salt

1 8 oz. can tomato sauce

1 tablespoon olive oil

2 medium onions, chopped

2 6oz. pkgs cornbread mix

### Slow Cooker Instructions

### Dutch Oven Instructions

Cooking Time: 60-70 minutes

Ideal Dutch Oven Size: 12"

Coals: 8 Bottom and 10 Top

1. Add water to Dutch Oven and heat to boil
2. Crumble hamburger into water and cook until brown
3. Pour off excess water/fat
4. Add onions and brown beef and onions in the lidless Dutch Oven until onions are brown or translucent
5. Add beans, tomato sauce, taco powder, salt and cook for 15-20 minutes in covered oven (8 coals under -- 10 on top).
6. Mix the cornbread as directed on package and add to top of meat and beans.
7. Place lid on oven and continue to cook for 20-30 minutes, until cornbread is done.