

## **Cornbread and Beef Skillet Pie**

3 Lbs. Ground Beef

4 18oz cans Ranchero Beans

20-25 oz frozen corn kernels

4 pkgs cornbread mix (plus the required ingredients to make cornbread)

12 oz pepper jack cheese.

Preheat oven to 400 degrees F.

In the large cast iron skillet (center island), cook beef over medium-high heat, breaking it up with the back of the spoon until browned, 5 to 7 minutes. In Preheat beans and corn in large stock pot on medium heat. Drain cooked beef and add to beans/corn mixture, continue warming.

Meanwhile, prepare the cornbread according to the package directions.

Divide the beef, bean, corn mixture in two large shallow hotel pans. Spread cornbread batter over the beef, bean, corn mixture, leaving a ½ inch border all the way around.

Bake until cornbread begins to brown, then sprinkle with the pepper jack cheese and continue baking until internal temp reads 165 degrees.