



Taco Bake with Rustlin' Rob's Taco Seasoning

HEAT LEVEL: MEDIUM

INGREDIENTS:

- 2 Tablespoons oil
- 1 lg onion (chopped)
- 3 cloves garlic (minced)
- 2 lbs ground beef
- 1 (15oz) can black beans (drained and rinsed)
- 1 (15oz) can tomatoes (diced, fire roasted, drained)
- 1 pkg [Rustlin' Rob's Taco Seasoning](#)
- 1 pkg [Rustlin' Rob's Jalapeno Cornbread](#)
- 1 cup finely shredded Mexican type cheese

DIRECTIONS:

1. Brown meet, onion, and garlic in oil until browned. Break up beef with spoon as cooking.
2. Stir in beans, tomatoes, and Rustlin' Rob's Taco Seasoning.
3. Bring to boil, reduce heat to simmer and cook for 15 minutes.
4. Preheat oven to 400°, Spray 9x13 dish with non-cooking spray.
5. Make cornbread according to directions and mix in cheese. Put chili in dish and top with cornbread.
6. Bake 25-30 minutes or until cornbread is golden brown and done.