



## Cornbread-Topped Beef Chili

*The slow cooker makes this rib-sticking chili mostly hands off. The cornbread topping makes it irresistible.*

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|--|--|------------------------|
| 1 lb ground beef (90% lean)            | 1 (1.25-oz) pkg taco seasoning         | $\frac{1}{3}$ cup milk |
| 1 medium-size yellow onion, chopped    | 2 Tbsp hot sauce                       | Guacamole              |
| 1 bell pepper, chopped                 | $\frac{1}{2}$ cup Mexican blend cheese | Chopped green onion    |
| 1 cup frozen corn                      | 1 (8.5-oz) box cornbread mix           |                        |
| 1 (10.75-oz) can condensed tomato soup | 1 egg                                  |                        |

**1.** Add ground beef, onion, pepper, corn, tomato soup, taco seasoning and hot sauce to slow cooker. Cover with lid and cook 3 hours on HIGH, until beef is cooked through. Remove lid and stir. Top with cheese.

**2.** In a small bowl, stir together cornbread mix, egg and milk. Pour batter on top of cheese.

**3.** Replace lid and cook 1 hour on HIGH, or until cornbread topping is cooked through. Serve with guacamole and green onions.

**Serves 6**