

HOME AWAY FROM HOME

A COLLECTION OF OUR FAVORITE RECIPES

RECIPES PROVIDED BY ALL OF OUR AMAZING VOLUNTEERS
INTRODUCTION & PHOTOS BY NIKKI PEIFFER



INTRODUCTION

A PARTNERSHIP BETWEEN COCA-COLA & ATLANTA
RONALD MCDONALD HOUSE CHARITIES

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FOREWORD



Introduction

It is often said that smell is our strongest link to memory. For families that are staying at a Ronald McDonald House, “It smells just like home in here” is more than just a compliment, it transports them to a simpler time.

Ronald McDonald Houses “are built on the simple idea that nothing else should matter when a family is focused on the health of their child.” ... “when a child is hospitalized, the love and support of family is as powerful as the strongest medicine prescribed.”

In the Fall of 2015 I was incredibly fortunate to represent Coca-Cola Refreshments at the One Young World Summit in Bangkok, Thailand. One Young World is a nonprofit that brings together 1,300 young leaders each year empowering them to make lasting connections to create positive change. I came back to Atlanta energized to bring these lessons to life through CCR.

A quote from the Summit by Professor Yunus (father of micro-finance) kept coming back to me, “little actions can make a big difference.” I was truly moved to make a difference at Coca-Cola and the world beyond. Most importantly, I wanted to make our commitment to community service more impactful through more frequent small events. With this idea in mind I made it my mission to convince my leadership team to support this idea. They not only fully supported it but helped me bring it further to life than I could have realized. Kelly Gross and I soon partnered up to build an experience that we could truly rally around. We wanted something that felt genuine to us personally and professionally as part of Coca-Cola. The local Ronald McDonald House was brought up as an option and as soon as we heard it, we knew that was our calling.

Ronald McDonald has a long history with Coca-Cola and what better way to make someone's day a little brighter. Many of us knew someone who had benefited from the services of the House and to be able to prepare a warm meal for them seemed like the right way for us to spread happiness in the community.

We started out with a monthly weekday breakfast, as that was something the house didn't normally get. Typically, families would grab granola bars on the way out the door to the hospital. More members of the department wanted to join and they wanted additional opportunities and time slots that better fit their schedules.

The most exciting part was always the person who would want to participate but would warn us coming in that they couldn't cook. This event has never about the cooking as much as the time spent making someone's day better. There was always prep work, serving and cleaning that involved no fear of mis-preparing part of the meal. The folks that claimed to have no cooking skills have always seemed to have the most fun and even learned a few things in the process.

That first Fall we took a huge leap and took over the kitchen all day. Different groups came in throughout the day: Breakfast, Casserole Club, Bakers' Club, Dinner! It was the

most fun we'd had in ages. At the end of that first year we had completed more than 500 hours of community service as a group and were clamoring for more time slots for the following year.

That was 3 years ago now, and we couldn't have done it without the hard work of all of our volunteers and the encouragement from our leadership teams.

Given all of our experiences in the kitchen we could think of no better way to share our story than with a cookbook of all of our favorite recipes. These are tried and true, and most importantly loved by the families at the Houses.

This has been a labor of love and we can't wait to see what we can accomplish as the group continues to grow.

Thank you to all of our amazing volunteers, we would not have made it to this point without you. You are the heart and soul of why we create these experiences. **Thank you** to the Ronald McDonald House near Egleston! You have been incredible partners through this wild and crazy ride. **Thank you** to the leadership teams of Coca-Cola Refreshments, Coca-Cola North America and The Coca-Cola Company, your support makes all of this possible.

Nikki Peiffer







Chapter 1



BREAKFAST

THE MOST IMPORTANT MEAL OF THE DAY!







Cinnamon Rolls

TIME: 2 Hours

INGREDIENTS

DOUGH

- 1/4-ounce package yeast
- 1/2 cup warm water
- 1/2 cup scalded milk
- 1/4 cup sugar
- 1/3 cup butter or shortening
- 1 teaspoon salt
- 1 egg
- 3 1/2 to 4 cups all-purpose flour

FILLING

- 1/2 cup melted butter, plus more for pan
- 3/4 cup sugar, plus more for pan
- 2 tablespoons ground cinnamon
- 3/4 cup raisins, walnuts, or pecans, optional

GLAZE

- 4 tablespoons butter
- 2 cups powdered sugar
- 1 teaspoon vanilla extract
- 3 to 6 tablespoons hot water

1. Heat oven to 350 degrees F.
2. In a small bowl, dissolve yeast in warm water and set aside. In a large bowl mix milk, sugar, melted butter, salt and egg. Add 2 cups of flour and mix until smooth. Add yeast mixture. Mix in remaining flour until dough is easy to handle.
3. Knead dough on lightly floured surface for 5 to 10 minutes. Place in well-greased bowl, cover and let rise until doubled in size, usually 1 to 1 1/2 hours.
4. When doubled in size, punch down dough. Roll out on a floured surface into a 15 by 9-inch rectangle.
5. Spread melted butter all over dough. Mix sugar and cinnamon and sprinkle over buttered dough. Sprinkle with walnuts, pecans, or raisins if desired.
6. Beginning at the 15-inch side, roll up dough and pinch edge together to seal. Cut into 12 to 15 slices.
7. Coat the bottom of baking pan with butter and sprinkle with sugar. Place cinnamon roll slices close together in the pan and let rise until dough is doubled, about 45 minutes.
8. Bake for about 30 minutes or until nicely browned.
9. Meanwhile, mix butter, powdered sugar, and vanilla. Add hot water 1 tablespoon at a time until the glaze reaches desired consistency.
10. Spread over slightly cooled rolls.





Coffee Cake

TIME: 1 Hour

INGREDIENTS

FOR THE CAKE:

- 1-1/2 stick Butter, Softened
- 2 cups (scant) Sugar
- 3 cups Flour, Sifted
- 4 teaspoons Baking Powder
- 1 teaspoon Salt
- 1-1/4 cup Whole Milk
- 3 whole Egg Whites, Beaten Until Stiff

FOR THE TOPPING:

- 1-1/2 stick Butter, Softened
- 3/4 cups Flour
- 1-1/2 cup Brown Sugar
- 2 Tablespoons Cinnamon
- 1-1/2 cup Pecans, Chopped

1. Preheat oven to 350 degrees.
2. Sift together flour, baking powder, and salt.
3. Beat egg whites and set aside.
4. Cream butter and sugar.
5. Add flour mixture and milk alternately until combined. Don't overbeat.
6. Fold in beaten egg whites with a rubber spatula.
7. Spread in a well-greased 9 x 13 baking pan. A cake pan with higher sides would be best.
8. In a separate bowl, combine topping ingredients with a pastry cutter until crumbly.
9. Sprinkle all over the top.
10. Bake for 40 to 45 minutes, or until no longer jiggly.
11. Serve warm---delicious!





Egg Muffin Cups

TIME: 30 minutes

INGREDIENTS

- Liquid Egg Substitute* – 1 carton
- Broccoli Florets – 1 bag
- Cheese shreds – 1 small bag of cheddar
- Salt & Pepper
- Cooking Spray
- Muffin Tin – 12 cup

*NOTE: Can use 12 real eggs, if you prefer

1. Preheat oven to 350 degrees F
2. In medium bowl, mix together the egg substitute, broccoli, and cheese
3. Spray muffin tin with cooking spray
4. Pour egg mixture $\frac{3}{4}$ full into each cup
5. Bake for 20-25 mins until completely set and eggs pull away from the sides of the tin.
6. Serve warm





Sausage Gravy

TIME: 15 minutes

INGREDIENTS

- 1 package ground pork sausage
- 1/4 cup flour
- 2 1/2 cups milk
- Salt and ground black pepper to taste

1. Cook sausage in large skillet over medium heat 5-6 minutes or until thoroughly heated, stirring frequently.
2. Stir in flour.
3. Gradually add milk; cook until mixture comes to a boil and thickens, stirring constantly.
4. Reduce heat to medium-low; simmer 2 minutes, stirring constantly.
5. Season to taste with salt and pepper.





Chapter 2

APPETIZERS

EVERYTHING GOES BETTER WITH A LITTLE BIT OF
BACON!







Bacon Wrapped Tater Tots

TIME: 30 minutes

INGREDIENTS

- 1.5 lb or greater bag of tater tots
- 1.5lb of bacon per lb of tater tots
- Turbinado sugar
- Season salt
- Cayenne pepper, if desired

1. Preheat oven to 450 degrees.
2. Line baking sheet with parchment.
3. Cut bacon in thirds to create smaller pieces of bacon to wrap.
4. Place tater tot on one end of bacon.
5. Pull bacon slightly as you roll around tater tot.
6. Place wrapped tater tot seam side down on a parchment lined baking sheet.
7. Tots can be very close together on the baking sheet, just not overlapping.
8. Bake about 20 minutes or until bacon is crispy.
9. Mix the sugar, salt, cayenne pepper together thoroughly.
10. Sprinkle seasoning mixture on the top of the bacon strips.
11. Bake about 5 more minutes until sugar starts to melt.
12. Remove from oven and drain excess grease on paper towels.
13. Serve with bbq sauce, spicy ketchup or as is.





Cheesy Biscuits

TIME: 20 minutes

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 2/3 cup sugar
- 3/4 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup buttermilk
- 1 egg, lightly beaten
- 1/4 teaspoon vanilla extract
- 4 tablespoons butter, melted
- 1 1/4 cups shredded sharp cheddar cheese

1. Preheat oven to 400 degrees and spray mini muffin tin with cooking spray.
2. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. Whisk buttermilk, egg, and vanilla extract together until smooth.
4. Add to flour mixture along with melted butter.
5. Stir just until combined.
6. Fold in cheese.
7. Fill muffin tins with batter.
8. Bake for 7 to 10 minutes or until firm on top.
9. Let cool 10 minutes and remove from muffin tins.
10. Serve warm.





Crockpot Meatballs 2 Ways

TIME: 3 Hours

INGREDIENTS

- 32-ounce bag frozen fully cooked meatballs (about 50)
- 18-ounce jar grape jelly
- 18-ounce BBQ sauce
- Crockpot liner

INGREDIENTS

- 32-ounce bag frozen fully cooked meatballs (about 50)
- 18-ounce jar marinara sauce
- 1 container parmesan cheese
- Crockpot liner

BBQ Meatballs

1. Combine the grape jelly and BBQ sauce in a small bowl or in the base of your slow cooker.
2. Add meatballs and stir until they are coated with the sauce.
3. Cook on high for 2 to 3 hours.
4. Enjoy as an appetizer or serve over rice for a main dish.

Marinara Meatballs

1. Add meatballs and sauce to crockpot.
2. Stir until they are coated with the sauce.
3. Cook on high for 2 to 3 hours.
4. Serve with parmesan cheese
5. Enjoy as an appetizer or serve over pasta for a main dish.





Homemade Salsa

TIME: 10 minutes

INGREDIENTS

- Whole tomatoes – 1 Large Can
- White onion, quartered – 1 medium
- Mexican Rotel – 1 can
- Jalapeño – to taste
- Minced garlic – to taste (couple of tablespoons)
- Salt
- Cilantro – 1 whole bunch, stems removed

1. Add tomatoes and onion to blender and pulse
2. Add rotel, jalapenos, and garlic, then pulse
3. Once salsa is near desired consistency, add cilantro and salt to taste, then pulse to incorporate
4. Serve with chips
5. Leftovers can be refrigerated





Chapter 3



DINNER

GOOD FRIENDS, GOOD FOOD, GOOD TIMES!







Baked Potato Bar

TIME: 1 Hour & 30 minutes

INGREDIENTS

- 1 large Idaho potato per person, plus a few extras
- Vegetable oil
- Kosher Salt
- Butter
- Sour cream
- Grated Cheddar
- Bacon, fried crisp, drained, and crumbled

1. Preheat the oven to 350 degrees F.
2. Scrub the potatoes and pat dry.
3. Rub the skin with vegetable oil.
4. Sprinkle with salt.
5. Pierce the skin of the potato in several places with the tines of a fork.
6. Place on a cookie sheet and bake for 1 hour and 15 minutes, until the sides are soft when pressed.

Serve with bowls of butter, sour cream, grated Cheddar cheese, and crumbled fried bacon for toppings





Beef & Chicken Kabobs

TIME: 1 Hour & 30 minutes

INGREDIENTS

- 3 chicken breast, cubed
- 2 lbs sirloin steak, cubed
- 1 bottle of Lowrey's Steak & Chop Marinade
- 1 bottle Lowrey's Italian Marinade
- 1 packet of wooden skewers

1. Submerge skewers in warm water for at least 30 minutes to prevent them from burning
2. Cut chicken and steak into bite size cubes. About 1 to 1 1/2 inch thick.
3. Place chicken and beef in separate gallon size ziploc bags
4. Pour marinade over chicken and beef.
5. Let marinate for 30 minutes or more in the refrigerator.
6. Remove chicken and beef from ziploc bags and skewer onto wooden skewers that have been soaking. Leave a little space in between each piece of meat.
7. Heat grill to 300 degrees.
8. Place skewers on the grill and cook for 10 to 20 or minutes until done.





Grilled Portobello Mushrooms

TIME: 30 minutes

INGREDIENTS

- 4 portobello mushroom caps
- 1 bottle Lowrey's Steak and Chop marinade
- 1 gallon size ziplock bag

1. Clean mushrooms and remove stems. Place caps in ziplock bag.
2. Pour bottle of marinade in ziplock bag and seal bag.
3. Let marinade at least 30 minutes.
4. Preheat flat top griddle pan or grill on medium high.
5. Remove mushroom caps from bag and place gill side down on the grill.
6. Flip every 2 minutes until center of mushroom no longer feels solid (about 4 turns).
7. Remove from grill and enjoy!

Excellent served on an onion roll as a sandwich.





Oven Roasted Vegetables

TIME: 30 minutes

INGREDIENTS

- 1 to 2 pounds any vegetables

Our favorites are:

Onions (Red or Yellow)

Yellow Squash

Mushrooms

- 1 tablespoon olive oil
- 1 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

1. Heat the oven to 425°F.
2. Peel the vegetables if desired, then cut into uniform pieces so they cook evenly.
3. Transfer the vegetables to a large bowl.
4. Add the oil, salt, and pepper and toss to combine.
5. Spread the vegetables out on a rimmed baking sheet, in an oven-proof skillet, or in a baking dish.
6. Make sure they are in a single layer with a little space in between.
7. Place the vegetables in the oven and begin roasting.
8. Check and stir the vegetables every 10 to 15 minutes.
9. Continue roasting until the vegetables are easily pierced with a fork or knife and they are showing crispy, charred bits at the tips and edges.
10. Transfer the vegetables to a serving dish and taste; sprinkle with more salt or pepper if needed.





Chapter 4



DESSERTS

THE BEST THINGS IN LIFE ARE A LITTLE SWEET!







Chocolate Dipped Pretzels

TIME: 30 minutes

INGREDIENTS

- 1 12-ounce package milk chocolate chips
- 1 12-ounce package white chocolate chips (or any other chips...Sea Salt Caramel are a fan favorite)
- 24 large pretzel rods
- Assorted sprinkles

1. Place the chocolate chips in individual microwave-safe bowls.
2. Microwave one bowl on high for 1 minute.
3. Remove and stir with a rubber spatula. (The chips should melt while you are stirring, but if they don't, you can continue to microwave for 15 more seconds, then stir again.)
4. Wash and dry the spatula.
5. Repeat with other bowls of chips.
6. Dip one pretzel rod into the milk chocolate; use a spoon or butter knife to spread the chocolate about halfway up the rod.
7. Twist the rod to let the excess chocolate drip off.
8. Hold the rod over a piece of wax paper and shake sprinkles on all sides.
9. Place the pretzel on another piece of wax paper to dry.
10. Coat another pretzel with white chocolate and sprinkles.
11. Repeat until you've coated all the pretzels, half with milk chocolate, half with white chocolate, and let dry completely, about 24 hours.
12. (Cover any remaining chocolate with plastic wrap and store in the refrigerator.)





Ice Cream Floats

TIME: 5 minutes

INGREDIENTS

- 1 container creamy vanilla ice cream (we prefer Blue Bell)
- Your favorite Coca-Cola Soft Drink
 - Coca-Cola (Classic, Diet, or Zero)
 - Barq's Root Beer
 - Fanta Orange
- Glass
- Milkshake straw

1. Bring ice cream container out of the freezer 5 - 15 mins prior to soften.
2. Scoop 2 - 3 scoops of ice cream into you glass (about half full).
3. Pour our favorite Coca-Cola Soft Drink slowly over the ice cream.
4. Add straw and enjoy! Keep the remaining soda nearby for refills as the ice cream melts.





Ice Cream Sandwiches

TIME: 1 Hour

INGREDIENTS

- 1 pouch (1 lb 1.5 oz) Betty Crocker™ chocolate chip cookie mix
- Butter and egg called for on cookie mix pouch
- 4 cups ice cream, frozen yogurt, sherbet or sorbet
- Betty Crocker™ candy sprinkles or miniature chocolate chips, if desired

1. Heat oven to 375°F.
2. Make cookies as directed on pouch, using butter and egg, except drop dough by rounded tablespoons 2 inches apart onto ungreased cookie sheet.
3. Bake 11 to 13 minutes or until edges are light golden brown.
4. Cool 1 minute before removing from cookie sheet.
5. Cool completely, about 30 minutes.
6. For each ice cream sandwich, place 1 scoop of ice cream (about 1/3 cup) between 2 cookies.
7. Gently press cookies together (ice cream should spread to edge of cookies).
8. Roll ice cream edges in sprinkles.
9. Eat immediately, OR to save for later, wrap sandwiches individually in plastic wrap.
10. Place in resealable freezer bag, and freeze until needed.





Rice Krispie Treats

TIME: 15 minutes

INGREDIENTS

- 1 stick of butter
- 1 (10 ounce) package regular marshmallows
- 6 cups Kellogg's Rice Krispies cereal (other popular cereal options, Cocoa Krispies & Fruity Pebbles)

1. In large saucepan melt butter over low heat.
2. Add marshmallows and stir until completely melted. Remove from heat.
3. Add cereal of choice. Stir until well coated.
4. Using buttered spatula or wax paper, press mixture evenly into 13 x 9 x 2-inch pan coated with cooking spray.
5. Cool.
6. Flip rice krispie treats out onto a cutting board
7. Cut into 2-inch squares using a pizza cutter
8. Best if served the same day.

Fun Note: Multi-colored marshmallows don't stay multi-colored when melted!





Chapter 5



CASSEROLES

LET FOOD BE THY MEDICINE!







Baked Cream Cheese Spaghetti (Beef)

TIME: 45 minutes

INGREDIENTS

- 12 oz spaghetti
- 1 (28 oz) jar spaghetti sauce
- 1 lb lean ground beef
- 1 tsp Italian seasoning
- 1 clove garlic, minced
- 8 oz cream cheese
- ½ c grated parmesan cheese

1. Preheat oven to 350 degrees.
2. In a medium skillet brown the ground beef.
3. Drain and add the spaghetti sauce. Set aside.
4. Cook the spaghetti according to the package directions.
5. Drain and place in a large mixing bowl.
6. Add cream cheese, italian seasoning, and garlic.
7. Stir until the cream cheese has melted and the noodles are coated.
8. Place a small amount of sauce in the bottom of a greased 9x13 inch dish.
9. Put spaghetti on top of the sauce and top with remaining sauce.
10. Sprinkle parmesan cheese on top.

Reheat Instructions: Bake at 350 degrees for 30 minutes or until bubbly.





Chicken Tater Tot

TIME: 30 minutes

INGREDIENTS

- Pre-grilled chicken – 2 packets
- Cream of Chicken Soup
- Frozen mixed vegetables, steam in bag preferred
- Salt & Pepper to taste
- Tater tots
- Half sheet pan
- Cooking spray
- Cheese shreds – cheddar, small bag

1. Steam vegetables slightly less than the package directions & drain
2. Chop chicken into bite-sized pieces
3. In medium bowl, mix soup, chicken, and veggies
4. Add salt and pepper to taste
5. Spray pan with cooking spray
6. Arrange ½ tots in single layer in pan, covering gaps
7. Pour chicken mixture over tots
8. Add remaining tots to cover chicken mixture
9. Sprinkle cheese over the top of the casserole

Heating Instructions: Bake at 425 degrees for 30 minutes or until golden brown and bubbly.





Cinnamon Roll French Toast

TIME: 45 minutes

INGREDIENTS

- 2 17.5 oz. cans refrigerated cinnamon rolls, icing reserved
- 4 eggs
- 1/2 c. milk
- 3 tbsp maple syrup
- 1 tsp. vanilla
- Non-Stick Cooking Spray

For extra icing, combine $\frac{3}{4}$ c. powdered sugar + 3 oz. cream cheese (softened + $1\frac{1}{2}$ Tbsp. milk)

1. Preheat oven to 350 degrees.
2. Remove cinnamon rolls from packages and cut each roll into sixths.
3. Heavily spray 9x13 inch pan with non-stick spray.
4. Spread cinnamon roll pieces evenly in pan.
5. In a separate bowl, combine eggs, milk, maple syrup, and vanilla. Whisk until combined.
6. Pour egg mixture over cinnamon rolls.
7. If freezing, bake at 350 degrees for 15-20 minutes or until center is just set.
8. If serving, bake at 350 degrees for 30-35 minutes or until top of casserole is golden brown and center is set.
9. Pour icing evenly over casserole.

Reheat Instructions: Bake at 350 degrees for 30 minutes or until golden brown.





Rotel Chicken Pasta

TIME: 45 minutes

INGREDIENTS

- 1 rotisserie chicken
- 1 stick butter
- 1 large onion, chopped
- 1 large green pepper, chopped
- 1 lb Velveeta
- 1 - 2 can Rotel tomatoes
- 1 lb vermicelli
- 1 quart chicken broth

1. Pull meat from chicken into bite size pieces. Set aside.
2. Melt butter & saute onions and green peppers till tender.
3. Add Velveeta and Rotel tomatoes. If you want 2 cans of tomatoes, discard juice from one can.
4. Add Chicken and pepper/onion mixture to cheese.
5. Cook pasta in broth.
6. Mix with melted cheese/chicken mixture

Ronald McDonald Note - no need to pre-bake as everything is already cooked. We usually doubled or tripled this recipe. You could triple the sauce/pasta and double the chicken.

Reheat Instructions: Bake at 350 degrees covered 45 minutes to 1 hour until bubbly.





Stacked Enchiladas (Beef)

TIME: 45 minutes

INGREDIENTS

- Ground beef – 2 lbs
- Taco seasoning – 2 packets
- Red enchilada sauce – 1 large can or 2 small
- Corn tortillas – 30 or so
- Shredded cheese – 1 large bag
- Half sheet pan
- Cooking spray

1. Brown ground beef
2. Add taco seasoning according to directions
3. Stir in about $\frac{3}{4}$ of the enchilada sauce over low heat until heated through
4. Spray pan lightly with cooking spray
5. Spread a couple of spoonfuls of sauce around pan
6. Cover bottom of pan with tortillas
7. Sprinkle $\frac{1}{8}$ of cheese over tortillas
8. Spread $\frac{1}{3}$ beef mixture over cheese
9. Spread $\frac{1}{8}$ of cheese mixture over beef
10. Cover with layer of tortillas
11. Repeat for 2 more layers
12. Spread remaining sauce over top layer of tortillas and cover with remaining cheese

Reheat Instructions: Bake at 350 degrees for 30 minutes or until bubbly.





Tamale Pie (Beef)

TIME: 45 minutes

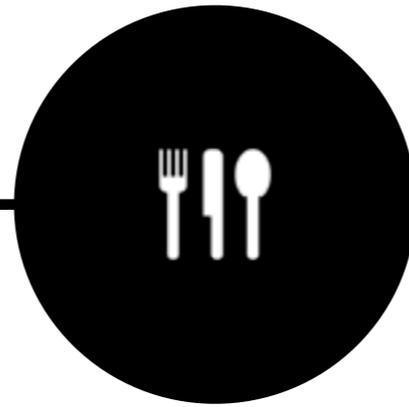
INGREDIENTS

- 1 lb ground beef
- 1 tbsp vegetable oil
- 1 8- oz can Rotel
- 1 8- oz can tomato sauce
- 1 8- oz can yellow corn
- 1 8- oz can black beans
- 1 packet taco seasoning
- 1 bag shredded sharp cheddar cheese
- 1 Jiffy Cornbread mix (8.5 oz.)
- 1 egg
- 1/3 cup milk

1. Preheat oven to 375° F.
2. Brown the ground beef in a large skillet until meat is lightly browned.
3. Drain excess oil if needed.
4. Add taco seasoning and cook until incorporated.
5. Stir in tomato sauce, corn, Rotel and black beans.
6. Simmer 10 minutes or until thick.
7. Pour into a greased 9x9" baking dish
8. Top with cheese.
9. Mix the cornbread mix, egg and milk in a small bowl. (Add more milk if mixture is too thick to spread)
10. Pour over meat mixture and bake for 20 minutes.

Reheat Instructions: Bake at 350 degrees for 30 minutes or until golden brown.





THANK YOU !!!

WE HOPE THAT YOU ENJOY MAKING THESE RECIPES
AS MUCH AS WE DO
