



## *Kitchen Cheat Sheet: Cowboy Cornbread Casserole*

RESTLESSCHIPOTLE.COM | SOUTHERN COMFORT FOOD

### *Tips and Extras*

- Take a moment to grate your own block of cheese for an extra creamy texture. Pre-shredded doesn't melt as well.
- It's okay to leave a few small lumps when stirring the Jiffy cornbread mix. Overmixing can make the cornbread taste tough instead of soft.
- When serving, feel free to add your favorite toppings, like avocado, hot sauce, fresh cilantro, or a dollop of sour cream!
- To prep ahead of time, assemble the ingredients in a casserole dish and refrigerate for up to a day. However, leave off the cornbread batter until you're ready to bake—it only takes a few seconds to mix, anyway.
- To prep and freeze ahead of time, prepare everything (even the cornbread mix) in a freezer-safe baking dish. Freeze for up to three months. Let the casserole thaw overnight in the fridge, then bake. You may have to add a few minutes of baking time from chilled.
- For great flavor, don't drain the beans or Rotel tomatoes. Ranch-style beans are pinto beans in a delicious, zesty tomato sauce.

### *Variations*

- Swap the Meat: Feel free to swap the beef for ground turkey or chicken. Have just a little leftover meat in the fridge? Add it to the ground beef.
- Get Cheesy: Instead of cheddar cheese, feel free to use your favorite Tex-Mex alternative. Pepper Jack would taste great in this recipe.
- Add-Ins: Sometimes, I'll dice bell peppers or jalapenos and toss them in with the onions. You can also add mushrooms to sneak in more veggies.
- Spice Level: Use mild taco seasoning if you don't prefer a ton of heat, or choose the spicy kind to give this cowboy casserole recipe a little kick!
- If you can't find the beans use drained pinto beans or make your own copycat Ranch style beans.
- If you prefer to make your own topping try this corn muffin batter!

### *Storage*

Let the casserole cool, then cover the baking dish tightly with aluminum foil or plastic wrap. Store cowboy casserole in the fridge for up to 4 days or in the freezer for up to 3 months.

I recommend letting the frozen casserole thaw in the fridge overnight before reheating it. Then, warm the leftovers, covered, in the oven for 20-25 minutes, or heat up individual servings using the microwave.

## FAQs

### Do I have to cook the beef before making the casserole?

Yep! The ground beef won't cook through properly if you don't brown it first. Always add cooked ground beef to casserole recipes like this.

### Can I use black beans instead of ranch-style beans?

You can, but know that the casserole won't be quite as tasty. The ranch-style beans come in a tangy, tomato-y sauce that adds delicious flavor and creaminess to cowboy cornbread casserole.

### Help—I don't have corn, but I do have creamed corn.

I think you could use creamed corn in this recipe, and it'll turn out okay. You'll add a nice, creamy texture to the casserole but probably won't taste the mild corn flavor much over the zesty taco seasoning.

## *Casserole times & temps*

These times are only an estimate. Be sure to check your casserole often. It's done when an instant-read thermometer registers 165F when stuck in the middle of the casserole.

Temperature	Time	Time From Frozen
300F	1 hour 10 minutes	2 hours 20 minutes
325F	1 hour	2 hours
350F	50 minutes	1 hour 30 minutes
375F	40 minutes	1 hour 20 minutes
400F	30	1 hour

## *Nice to have...*

As an Amazon Associate, I earn commission from qualifying purchases.

If your kitchen doesn't have a Lodge cast iron skillet yet, bless your heart—but let's fix that. This pan is the Southern workhorse of weeknight miracles: it sears, it bakes, it lasts longer than your last relationship. Pre-seasoned and ready to go, it's perfect for casseroles, cornbread, or defending your honor in a parking lot dispute.

👉 [Grab yours here](#) and let the skillet do the heavy lifting.