

Have-It-Your-Way Taco Pie



Filling

- 1 lb. lean ground beef
- 1 tablespoon chili powder
- 1 1/2 cups chunky salsa

Crust

- 1 egg
 - 2/3 cup milk
 - 1 (6 oz.) pkg. MARTHA WHITE® Mexican Cornbread Mix
- Your choice of toppings: shredded cheese, sour cream, salsa, shredded lettuce, sliced olives, sliced avocado

- 1 . Heat oven to 425° F. Place greased 10 1/2-inch cast iron skillet in oven to heat.
- 2 . In another large skillet over medium high heat, cook and stir ground beef until brown and crumbly. Add chili powder and salsa; stir. Reduce heat and simmer about 5 minutes.
- 3 . In medium bowl, beat egg. Add milk and cornbread mix; stir until smooth. Remove skillet from oven; pour cornbread batter into skillet. Spoon ground beef mixture over batter, leaving edges uncovered. (Batter will begin to rise around edge of skillet.)
- 4 . Bake at 425° F. for 16 to 20 minutes or until cornbread is golden brown. Remove from oven. Cool 5 to 10 minutes. Cut into wedges, and serve topped with a choice of toppings.

Makes 6 Servings