



Biscuit Topped Beef and Corn Casserole

Prep Cook Time: 70 minutes

SERVES 6

Ingredients:

- 2 1/4 cups Original Bisquick® mix
- 2/3 cup Barber's Dairy milk
- 2 tablespoons sliced pimiento-stuffed green olives
- 1 lb lean (at least 80%) ground beef
- 1 medium onion, chopped (1/2 cup)
- 1 1/2 teaspoons minced garlic (from 4.5-oz jar)
- 1 can (14.5 oz) diced tomatoes with roasted garlic and onion, undrained
- 1 can (14.75 oz) Green Giant® cream-style corn, undrained
- 1 teaspoon chili powder
- 1/2 cup shredded Mexican cheese blend or Cheddar cheese (2 oz)

Steps

1. Heat oven to 400°F. In large bowl, stir Bisquick mix, Barber's Dairy milk and olives until soft dough forms.
2. In 12-inch skillet, cook beef, onion and garlic over medium heat 8 to 10 minutes, stirring occasionally, until beef is thoroughly cooked; drain. Stir in tomatoes, corn and chili powder. Heat to boiling. Pour in ungreased 11x7-inch (2-quart) glass baking dish. Drop biscuit dough by tablespoonfuls over mixture.
3. Bake 20 minutes. Sprinkle cheese over biscuits; bake 5 to 10 minutes longer or until biscuits are lightly browned and cheese is melted.