

Country Beef Creamed Corn Casserole

A soft beef-and-corn casserole with creamed corn, corn muffin mix, eggs, and cheddar, baked until the center is fully set.



PREP

15 minutes

COOK

1 hour

TOTAL

1 hour 25 minutes

SERVES

8 servings

INGREDIENTS

- 1 pound ground beef
- 1 can (15 ounces) creamed corn
- 1 can (15 ounces) whole kernel corn, drained
- 1 cup shredded cheddar cheese
- 1/2 cup milk
- 1 package (8.5 ounces) corn muffin mix
- 2 large eggs
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper, to taste
- Cooking spray, for dish

DIRECTIONS

1. Heat oven to 375 degrees F; grease a 9x13-inch dish. Brown beef with seasonings to 160 degrees F; drain and cool briefly.
2. Whisk eggs and milk with creamed corn. Fold in drained corn, dry mix, and cooked beef just until combined.
3. Spread in dish. Bake 30 minutes, then add cheddar and continue 10 to 20 minutes until center is set and reaches 165 degrees F. Tent if needed.
4. Rest 10 minutes before spooning into portions. The texture is soft and moist, not dry cornbread.

SWAPS & NOTES

Mix is incorporated dry; do not also add package milk and egg quantities. Milk is reduced to 1/2 cup because creamed corn supplies moisture.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/country-beef-creamed-corn-casserole/>