

# Beef and Hominy Casserole

This Beef and Hominy Casserole recipe is everything you want in one hearty and warming dish; it's easy to make and full of hominy, tomatoes, beef and onions all covered in cheese

**Prep Time** 10 minutes   **Cook Time** 45 minutes   **Total Time** 55 minutes   **Servings** 4

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## Ingredients

- 1 pound ground beef
- 2 medium onions about 2.5 cups, diced
- 1 tablespoon cornstarch
- 1 teaspoon chili powder
- 1/2 teaspoon garlic powder
- 1/4 teaspoon salt
- 1 (15 ounce) can diced tomatoes with juices
- 1 (15 ounce) can hominy rinsed & drained
- 4 ounces cheddar cheese grated, about 1 cup

## Instructions

1. Preheat the oven to 350°F.
2. In a large skillet or Dutch oven, cook the ground beef and onion over medium-high heat. Drain and return to skillet.
3. Sprinkle in cornstarch, chili powder, garlic powder, and salt. Stir well. Add in canned tomatoes. Let simmer for 5 minutes. Add in hominy and stir. Simmer for 10 minutes, until most of the liquid has absorbed.
4. Transfer to a casserole dish (like a 9-inch baking dish), if desired, and sprinkle with grated cheese.
5. Transfer to the oven and bake for 30 minutes. Let sit for at least 5 minutes before serving. Enjoy!

## Notes

\*If you are making to bring to someone, simply prepare as directed and transfer to a disposable casserole dish.

- Tell the recipient to keep it in the fridge until ready to bake.
- When ready to bake, preheat the oven to 350°F.
- Bake, uncovered, for 30 minutes until cheese is bubbly and warmed through.