

Chuckwagon Casserole

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Ingredients

- 1 tablespoon olive oil
- 1 cup chopped onion
- 1/2 cup chopped green bell pepper
- 1 teaspoon minced garlic
- 1-1/2 to 2 pounds ground beef
- 2 cans red kidney beans, drained and rinsed
- 2 (14 ounce) cans whole kernel corn, drained
- 2 cans condensed tomato soup
- 1/2 cup milk
- 1- 1/2 cups shredded Cheddar cheese
- 1 teaspoon chili powder
- 1 teaspoon Worcestershire sauce
- 1/4 to 1/2 teaspoon Cajun seasoning or cayenne pepper
- Kosher salt and freshly cracked black pepper, to taste

For the Topping:

- 2 tablespoons melted butter
- 12 regular-sized canned refrigerated biscuits (not large/jumbo)
- 1 to 2 tablespoons cornmeal

Instructions

1. Preheat oven to 375 degrees F.
2. Heat olive oil in a large skillet and sauté the onion and bell pepper until soft but not browned, about 5 minutes. Add the garlic and cook another minute.
3. Add the ground beef and cook until browned; drain excess fat if needed. To the beef, add the beans, corn, tomato soup, milk, cheese, chili powder, Worcestershire sauce and Cajun seasoning. Stir over medium heat until well blended. Taste; add salt and pepper, as needed.
4. Transfer to a 9 x 13 inch casserole dish. Bake uncovered at 375 degrees F for 15 to 20 minutes, or until hot.
5. Meanwhile, melt the butter and set aside to cool.
6. Remove the casserole from the oven, dip the biscuits in the butter and scatter on the top of the casserole dish.

7. Sprinkle the tops of all of the biscuits with cornmeal. Return to the oven and bake uncovered, at 375 degrees F, for an additional 20 to 25 minutes OR until biscuits are cooked through and golden brown. Check bottoms of center biscuits and return to oven if not cooked through.
8. Serve immediately with a green vegetable or a side salad.

Notes

Do not allow casserole to cool before adding the biscuits. Add biscuits to hot casserole and return to the oven immediately. Use regular biscuits; do not use jumbo biscuits as they may not cook through well. Please also note all ovens vary, so you may need more time for the biscuits to cook through and brown. Check the center bottoms to see if they need more time. Okay to substitute fresh, homemade or frozen biscuits, but let them thaw before adding them to the casserole. May also halve for a 9 x 9 casserole.

Variation: May also top with a cornbread batter - simply pour on top and bake. Substitute a can of chili beans in sauce for the kidney beans, or use 3/4 cup of barbecue sauce for the tomato soup.

Tamale Casserole: Swap the biscuit topping for 2 (15 ounce) cans of tamales. Remove papers from tamales and place on top of filling. Sprinkle with 1/2 cup of cheese and bake.

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