



## tamale pie;

1. (tah-mah-lee pae) *noun*. Fluffy gooey cornbread topped with enchilada sauce, beef and cheese.
2. Produces 6 Servings.
3. Preparation 25 mins.
4. Oven temperature set to 400.

## Ingredients;

### *Cornbread*

- ½ c. cornmeal
- ⅔ c. flour
- 3 Tbsp. sugar
- 1 Tbsp. baking powder
- ¼ tsp. salt
- 3-4 Tbsp. oil
- ½ c. milk
- 1 egg
- 1 4.5oz can diced green chiles
- 1 can creamed corn

### *Meat*

- 1 lb. ground beef
- 1 tsp. cumin
- 1 tsp. chili powder
- ¼ tsp salt & pepper (ea.)

### *Tamale Pie*

- 1 can enchilada sauce
- 2 c. shredded cheese (cheddar, Colby Jack, etc.)

## Instructions;

### *Cornbread*

1. Whisk together cornmeal, flour, sugar, baking powder, and salt. Add oil until soft crumbles form.
2. Whisk in the egg and milk, then fold in corn and chiles, and bake in a 9x13 casserole dish (or skillet if you prefer). Bake 20-25 minutes, until toothpick comes out clean.

### *Meat*

3. Brown meat combined with spices on the stovetop, then drain fat.

### *Tamale Pie*

4. Reduce oven heat to 350°. Poke cornbread with a fork, and then pour enchilada sauce over top. Top with beef and cheese and bake with foil on for 20 minutes. Remove foil and bake 5-10 minutes.