





Tamale Pie

with Romaine Hearts

 30-40min  2 Servings

This dish is your favorite childhood chili reimagined with an ultra-creamy cornmeal topping. We sprinkled sharp cheddar and popped it all in the oven for a golden finish. To balance the soft poblano heat, we added a refreshing side of romaine hearts. Seasoned with a healthy dose of salt and pepper and our go-to red wine vinegar for a dash of brightness, they're the perfect cooling match for a w...

What we send

- yellow onion
- grass fed ground beef
- stone ground cornmeal
- red wine vinegar
- romaine heart
- can whole peeled tomatoes
- garlic
- poblano pepper
- chorizo chili spice blend

What you need

- coarse salt
- freshly ground black pepper
- olive oil

Tools

- large skillet
- medium saucepan

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 893.0kcal, Fat 57.6g, Proteins 42.3g, Carbs 38.2g



1. Cook cornmeal

Preheat oven to 425°F with rack in the top position. Bring 2¼ cups **water** to a boil in a small saucepan. Slowly whisk in **cornmeal** and 1 teaspoon **salt**. Simmer, whisking often, until thickened, about 5 minutes. Cover and remove from heat.



2. Prep vegetables

Cut **onion** in half, peel, and finely chop. Finely chop **garlic**. Cut **poblano pepper** in half; discard stem and seeds, and chop.



3. Cook aromatics

Heat 1 tablespoon **oil** in a medium (10-inch) ovenproof skillet over medium-high. Add **onion**, **garlic**, and **poblano** and cook, stirring, until softened and starting to brown, about 3 minutes.



4. Brown meat

Add **ground beef**, **chorizo spice blend**, and 1 teaspoon **salt** to skillet. Cook, stirring, until browned, about 5 minutes. Spoon off **fat**.



5. Add tomatoes

Stir in **tomatoes** and ½ **tablespoon red wine vinegar**. Cook, breaking up the **tomatoes** with a spoon or kitchen shears until most of the liquid has evaporated, 3-5 minutes. Season to taste with **salt**.



6. Bake and serve

Whisk **cornmeal** until smooth; spread on top of **beef mixture** and sprinkle with **cheese**. Bake until cheese is melted, about 8 minutes. Switch to broil and cook until browned, about 2 minutes (watch closely as broilers vary). Halve **romaine heart**. Whisk **remaining vinegar** with 1 **tablespoon oil**; season with **salt** and **pepper**. Drizzle over **lettuce**. Enjoy!