



## Plant-Based Tamale Pie

with Green Chiles & Corn



30-40min



2 Servings

Succulent, savory, and a little spicy, tamale pie is a classic one-skillet dish that's now vegetarian-friendly thanks to our plant-based ground! First, we brown the ground and simmer it in a chili-scented sauce with corn, chopped green chiles, and cheddar-jack cheese. Then we top it with a simple cornbread batter that bakes to golden brown, perfect for sopping up the rich chili.



## What we send

- 1 yellow onion
- ¼ oz fresh cilantro
- ½ lb pkg plant-based ground <sup>1,6,15</sup>
- ¼ oz taco seasoning
- ¼ oz chipotle chili powder
- 2½ oz corn
- 4 oz can chopped green chiles
- 4 oz red enchilada sauce
- 2 oz shredded cheddar-jack blend <sup>7</sup>
- 2 (2½ oz) cornbread mix <sup>1,3,6,7</sup>

## What you need

- neutral oil
- all-purpose flour <sup>1</sup>
- apple cider vinegar (or red wine vinegar)
- kosher salt & ground pepper
- 1 large egg <sup>3</sup>
- 2 Tbsp unsalted butter, melted <sup>7</sup>

## Tools

- medium ovenproof skillet

## Allergens

Wheat (1), Egg (3), Soy (6), Milk (7), Tree Nuts (15). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 950kcal, Fat 50g, Carbs 84g, Protein 39g



### 1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **half the onion** (save rest for own use). Finely chop **cilantro leaves and stems**.

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Crumble **plant-based ground** into skillet. Cook, breaking up into bite-sized pieces, until browned in spots, 3-4 minutes.



### 4. Mix cornbread batter

In a medium bowl, whisk together **cornbread mix**, **1 large egg**, **2 tablespoons melted butter**, and **¼ cup water** until just combined. Dollop **batter** evenly over skillet, then use the back of the spoon to spread into an even layer.



### 2. Begin sauce

Add **onion** to skillet and cook, stirring frequently, until softened, 4-5 minutes. Add **taco seasoning**, **half of the chipotle powder** (or more if you want it spicier), and **2 teaspoons flour**. Cook until fragrant, about 30 seconds. Add **corn**, **chopped green chiles**, **red enchilada sauce**, and **1¼ cups water**; bring to a simmer.



### 5. Bake

Transfer skillet to oven and bake until pale golden brown and a skewer inserted into the **cornbread** comes out clean, 15-20 minutes.



### 3. Add cheese

Reduce heat to medium and simmer **sauce** for 5 minutes, stirring occasionally.

Remove from heat and stir in **cheese**, **cilantro**, and **1 teaspoon vinegar** until cheese is melted and sauce is thickened. Season to taste with **salt** and **pepper**.



### 6. Serve

Allow **tamale pie** to cool for 5 minutes before serving. Enjoy!