



Impossible 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 Impossible patties! First, we crumble and brown the patties 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 Impossible patties ⁴
- 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 ³
- 2 (2½ oz) cornbread mix ^{2,3,4,1}

What you need

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

Tools

- medium ovenproof skillet

Allergens

Wheat (1), Egg (2), Milk (3), Soy (4).
May contain traces of other allergens.
Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 910kcal, Fat 47g, Carbs 85g, Protein 36g



1. Prep ingredients

Preheat oven to 400°F with a rack in the center. Finely chop **half of 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 **Impossible patties** 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 evenly over skillet, then use back of a spoon to spread into an even layer.



2. Start sauce

Add **onions** and cook, stirring frequently, until softened, 4-5 minutes. Add **taco seasoning, half of the chipotle powder** (or more depending on heat preference), 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. Reduce heat to medium and simmer, stirring occasionally, 5 minutes.



5. Bake & serve

Bake skillet on center oven rack until pale golden-brown and a toothpick inserted into **cornbread** comes out clean, 15-20 minutes.

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



3. Add cheese

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



6. Rate your plate!

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