



Impossible Tamale Pie with Cornbread Crust

& Romaine Salad



30-40min



2 Servings

This dish is your favorite childhood chili reimagined with an Impossible ground filling and ultra-cheesy cheddar-jack cornmeal crust. Just pop it all into the oven for a golden finish. On the side, refreshing, crunchy romaine hearts balances the chili's soft poblano heat.

What we send

- 2 (2½ oz) cornbread mix ^{1,2,3,4}
- 1 yellow onion
- 1 poblano pepper
- garlic
- 2 (¼ oz) taco seasoning
- ½ lb pkg Impossible patties ³
- 14½ oz can whole peeled tomatoes
- 2 oz shredded cheddar-jack blend ²
- 1 romaine heart

What you need

- olive oil
- red wine vinegar (or apple cider vinegar)
- kosher salt & ground pepper

Tools

- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 870kcal, Fat 41g, Carbs 92g, Protein 36g



1. Prep ingredients

Preheat oven to 425°F with a rack in the upper third. In a medium bowl, combine **cornbread mix** with **⅓ cup water** and **¼ teaspoon salt**.

Finely chop **onion**. Cut **poblano pepper** in half; discard stems and seeds then finely chop. Finely chop **1 large clove garlic**.



4. Bake tamale pie

Spread **cornbread mixture** in an even layer on top of **chili**. Sprinkle with **cheese**. Bake **tamale pie** until cheese is melted and cornbread is cooked through and golden, about 10 minutes. Switch oven to broil. Broil on top oven rack until cheese is browned, 1-2 minutes (watch closely as broilers vary). Set aside until ready to serve.



2. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onion** and **poblano**, and cook until softened and starting to brown, 2-3 minutes. Add **taco seasoning** and **garlic** and cook until fragrant, about 1 minute.



5. Prepare salad

Halve **lettuce** lengthwise, then cut crosswise into ½-inch pieces; discard roots. In a large bowl, combine **1 tablespoon each of red wine vinegar and olive oil**. Add **lettuce** and toss to coat. Season to taste with **salt** and **pepper**.

Serve **salad** alongside **tamale pie**. Enjoy!



THIS IS A CUSTOMIZED RECIPE STEP

We've tailored the instructions below to match your recipe choices. Happy cooking!

3. Simmer chili

Add **Impossible patties** and cook, breaking up into smaller pieces, until browned, 4-5 minutes. Pour off excess fat if necessary.

Stir in **whole peeled tomatoes** and **¼ cup water**. Cook, breaking up tomatoes with the back of a spoon, until liquid has evaporated, 3-5 minutes. Season to taste with **salt** and **pepper**.



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