



Veggie Tamale Pie

with Spinach Salad & Avocado Dressing



20-30min



2 Servings

Here's a warm, cozy, one-skillet, weeknight wonder. The vegetarian chili features creamy beans simmered in roasted red pepper sauce, and then finished off with a fluffy cornbread topping. We serve the tamale pie with baby spinach tossed in creamy avocado dressing.

What we send

- garlic (use 1 large clove)
- 1 oz scallions
- chorizo chili spice blend (use 1 ¼ tsp)
- 1 can kidney beans
- 4 oz roasted red pepper pesto ⁷
- 3 ½ oz cornbread mix ¹
- 1 plum tomato
- 2 oz pkt guacamole
- 3 oz baby spinach

What you need

- olive oil
- kosher salt & pepper
- sugar
- large egg ³
- milk ⁷
- apple cider vinegar (or white wine vinegar)

Tools

- medium ovenproof skillet

Allergens

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

Nutrition per serving

Calories 720kcal, Fat 29g, Carbs 81g, Protein 23g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Peel and finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice on an angle.



2. Sauté aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium. Add **1 ¼ teaspoons of the chorizo chili spice**, **½ teaspoon of the garlic**, and **⅔ of the scallions**, and cook, stirring, until fragrant, about 1 minute.



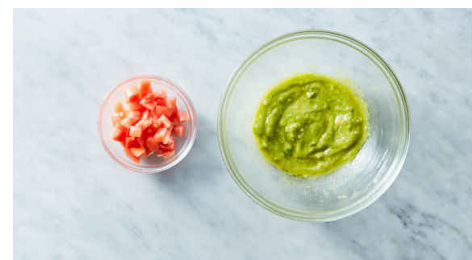
3. Simmer filling

Add **beans and their liquid** and **¼ cup of each red pepper pesto and water** to the skillet. Increase heat to medium-high. Bring to a simmer, then cook until the liquid has thickened slightly, about 3 minutes. Remove from heat and season to taste with **salt** and **pepper**.



4. Assemble tamale pie

In a medium bowl, whisk to combine **cornbread mix**, **1 tablespoon sugar**, **½ teaspoon salt**, and **a few grinds of pepper**. Whisk in **1 lightly beaten egg** and **⅓ cup milk** (mixture will be thin). Pour **cornbread batter** over **tamale pie filling**. Transfer skillet to upper third of oven. Bake until cornbread is set, 8-10 minutes. Remove from oven and let stand for 5 minutes.



5. Prep salad

Core **tomato**, then chop into ½-inch pieces. In a medium bowl, combine **guacamole**, **remaining ½ teaspoon chopped garlic**, **2 tablespoons water**, **1 teaspoon vinegar**, and **1 tablespoon oil**, then whisk until smooth. Season to taste with **salt** and **pepper**.



6. Finish salad & serve

Transfer **tomatoes** and **spinach** to medium bowl with dressing, tossing to combine. Garnish **tamale pie** with **remaining scallions** and serve with **salad** alongside. Enjoy!