

DINNERLY



Easy Clean Up! Cheesy Pulled Pork Tamale Pie

with Black Beans & Cornbread Crust



20-30min



2 Servings

Tamales are really fun to eat, but not always fun to make. Unless you're feeling energetic and have some serious time on your hands—which, on a weeknight, is the opposite of us. Enter this loaded skillet bake with a rich, savory black bean filling and cheesy cornbread "crust" that'll give you all the tamale feels, without all the dirty dishes. We've got you covered!

WHAT WE SEND

- 2 scallions
- 14½ oz can whole peeled tomatoes
- 15 oz can black beans
- ½ lb pkg ready to heat pulled pork
- ¼ oz taco seasoning
- 2 (2½ oz) cornbread mix^{1,2,3,4}
- 2 (2 oz) shredded cheddar-jack blend²

WHAT YOU NEED

- garlic
- neutral oil
- kosher salt & ground pepper
- sugar

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.

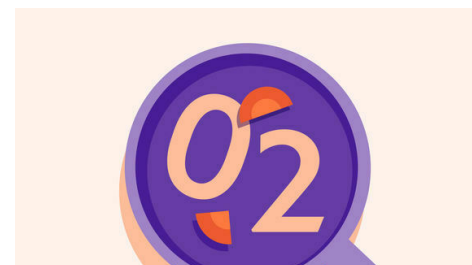
NUTRITION PER SERVING

Calories 1120kcal, Fat 59g, Carbs 96g, Protein 38g



1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Trim ends from **scallions**, then thinly slice on an angle, keeping dark greens separate. Using kitchen shears, cut **tomatoes** directly in can until finely chopped. Drain and rinse **beans**. Use your fingers or two forks to break up **pork** into bite-sized pieces.



2. Cook pork & beans

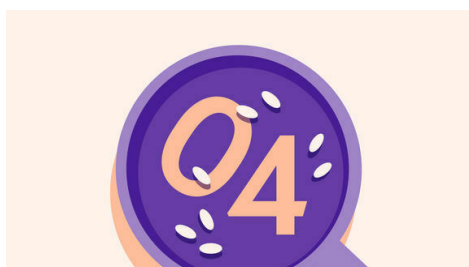
Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **garlic** and **scallion whites and light greens**; cook, stirring, until fragrant, about 1 minute. Add **pork, beans, tomatoes, 2½ teaspoons taco seasoning**, and **pepper** to taste. Bring to a boil and cook until liquid is slightly reduced, 2–3 minutes. Remove from heat and cover to keep warm.



3. Prep cornbread & bake

In a medium bowl, whisk to combine **¾ cup cornbread mix, 1 tablespoon sugar**, and **½ teaspoon salt**. Whisk in **1 tablespoon oil** and **½ cup water** (mixture will be runny). Pour evenly over **pork and beans** (it's ok if it doesn't reach edges of skillet).

Bake on upper oven rack until **cornbread crust** is set, about 10 minutes.



4. Finish & serve

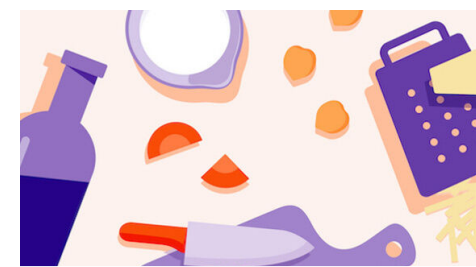
Remove skillet from oven and switch oven to broil. Sprinkle **all of the cheddar** evenly over **cornbread crust**. Broil on upper oven rack until crust is browned and cheddar is melted, 1–3 minutes (watch closely as broilers vary).

Garnish **pork, black bean, and cheese tamale pie** with **dark scallion greens**. Enjoy!



5. ...

What were you expecting, more steps?



6. ...

You're not gonna find them here! Kick back, relax, and enjoy your Dinnerly!