



Cheesy Tex-Mex Beef Tamale Pie

with Wedge Salad



30-40min



2 Servings

Imagine your favorite chili from childhood, but upgraded with a cornbread topping. We sprinkled sharp cheddar on top and popped the whole thing in the oven, for a golden finish. The iceberg wedge salad, minimally seasoned with salt, pepper, and our go-to red-wine vinaigrette, adds a light, refreshing counterpoint to the cheesy, slightly spicy pie.

What we send

- 1 medium yellow onion
- garlic (use 2 large cloves)
- 1 poblano pepper
- 2 (¾ oz) pieces sharp cheddar ⁷
- 10 oz ground beef
- chorizo chili spice blend (use 1 Tbsp)
- 1 can tomato sauce
- 3½ oz unsweetened cornbread mix ¹
- 1 romaine heart

What you need

- olive oil
- kosher salt & ground pepper
- red wine vinegar
- sugar

Tools

- medium skillet

Allergens

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

Nutrition per serving

Calories 950kcal, Fat 61g, Carbs 62g, Protein 42g



1. Prep vegetables

Preheat oven to 450°F with a rack in the top position. Peel and coarsely chop **onion**. Peel and coarsely chop **2 large garlic cloves**. Halve **poblano**, remove stem and seeds, then coarsely chop. Finely chop **all of the cheddar**.



2. Cook aromatics

Heat **1 tablespoon oil** in a medium (10-inch) ovenproof skillet over medium-high. Add **onion, garlic,** and **poblano** and cook, stirring, until crisp-tender and starting to brown, about 5 minutes.



3. Brown meat

Add **beef, 1 tablespoon of the chorizo spice blend,** and **1 teaspoon salt** to skillet. Cook, stirring, until browned, about 5 minutes. Spoon off any excess fat, if necessary.



4. Add tomatoes

Stir in **tomato sauce, ½ cup water,** and **1 tablespoon vinegar,** and bring to a boil. Remove from heat and season to taste with **salt** and **pepper**.



5. Bake cornbread topping

In a medium bowl, combine **cornbread mix, 1 tablespoon sugar,** and **½ teaspoon salt,** then stir in **1 tablespoon oil** and **½ cup water.** Pour cornbread mixture evenly over the **stew** (it doesn't need to go all the way to the edge). Transfer skillet to top oven rack and bake until cornbread is set, about 10 minutes.



6. Bake & serve

Remove skillet from oven and switch oven to broil. Top **cornbread** with **cheese** and broil on top rack until browned, 2-5 minutes (watch closely). Cut **half of iceberg lettuce** (save rest for own use) into thick wedges. Whisk **1½ tablespoons vinegar** with **3 tablespoons oil**; season to taste with **salt** and **pepper**. Drizzle over **lettuce** and serve alongside **tamale pie**. Enjoy!