



Tex-Mex Beef Tamale Pie

with Romaine Wedge Salad



30-40min



2 Servings

Imagine your favorite chili from childhood, but upgraded with a cornbread topping. We sprinkle cheddar over top, then pop 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 this cheesy, slightly spicy pie.

What we send

- 1 medium yellow onion
- garlic
- 1 poblano pepper
- 2 pieces 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 (10") ovenproof 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 1090kcal, Fat 74g, Carbs 76g, Proteins 40g



1. Prep vegetables

Preheat oven to 450°F with a rack in the upper third. Coarsely chop **all of the onion**. Coarsely chop **2 teaspoons garlic**. Halve **poblano**, remove stem and seeds, and coarsely chop. Finely chop **all of the cheddar**.



4. Finish chili

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



2. Cook aromatics

Heat **1 tablespoon oil** in a medium ovenproof skillet over medium-high. Add **onions, garlic**, and **poblano**; cook, stirring, until veggies are softened and starting to brown, about 5 minutes.



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 upper oven rack and bake until cornbread is set, about 10 minutes.



3. Brown meat

Add **beef**, **1 tablespoon chorizo spice blend**, and **1 teaspoon salt** to skillet. Cook, stirring, until beef is browned and cooked through, about 5 minutes. Tilt skillet and spoon off any excess fat.



6. Finish & serve

Remove skillet from oven and switch oven to broil. Sprinkle **cheese** over **cornbread topping**. Broil on upper rack until browned, 2-5 minutes (watch closely). Halve **romaine** lengthwise. In a small bowl, whisk **1½ tablespoons vinegar** and **3 tablespoons oil**; season to taste with **salt** and **pepper**. Drizzle over **romaine wedges** and serve alongside **tamale pie**. Enjoy!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

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