



Cheesy Tex-Mex Beef Tamale Pie

with Wedge Salad



30-40min



2 Servings

This dish is your favorite childhood chili reimagined with an ultra-creamy cornmeal topping. We sprinkled sharp cheddar on top and popped it all in the oven for a golden finish. To balance the soft poblano heat, we added a refreshing wedge salad using green leaf lettuce, seasoned with salt and pepper and our go-to red wine vinaigrette. Cook, relax, and enjoy!

What we send

- ¾ oz cheddar ⁷
- 3½ oz unsweetened cornbread mix ¹
- 1 romaine heart

What you need

- kosher salt & ground pepper
- olive oil
- 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 930kcal, Fat 59g, Carbs 69g, Protein 33g



1. Prep vegetables

Preheat oven to 450°F with a rack in the top position. Halve **onion**, then peel, and roughly chop. Peel and roughly chop **2 large garlic cloves**. Halve **poblano**, remove stem, core and seeds, then roughly chop. Finely chop **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, all 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 **tomatoes, ½ cup water, 1 tablespoon vinegar**, and bring to a boil. Remove from heat and season to taste with **salt and pepper**.



5. Prep 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 with **cheese** and broil on top rack until browned, 2-5 minutes (watch closely). Halve **green leaf lettuce**, then halve one half (save other half for own use). Mix **1½ tablespoons vinegar** with **3 tablespoons oil**; season to taste with **salt and pepper**. Drizzle over **lettuce** and serve alongside **tamale pie**. Enjoy!