

DINNERLY



Black Bean & Cheese Tamale Pie with Cornbread Crust



20-30min



2 Servings

Tamales are really fun to eat, but not all always fun to make. That is, unless you're feeling super chill and have some time on your hands, which, on a weeknight, is the opposite of us. So, we've loaded the skillet with a rich, savory black bean filling and topped it with a cheesy cornmeal "crust" to create the perfect combo that's sure to give you all the tamale feels, without all the tamale work. We've got you covered!

WHAT WE SEND

- garlic (use 1 large clove)
- 1 oz scallions
- 1 can whole peeled tomatoes
- 2 pieces cheddar ⁷
- 1 can black beans
- taco seasoning (use 2½ tsp)
- 3½ oz unsweetened cornbread mix ¹

WHAT YOU NEED

- neutral oil
- kosher salt & ground pepper
- sugar

TOOLS

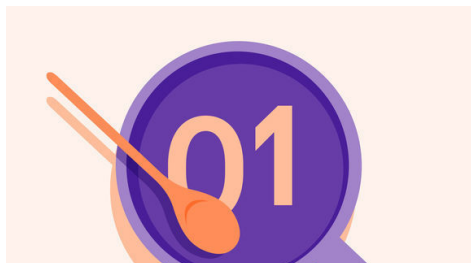
- fine-mesh sieve
- medium ovenproof skillet

ALLERGENS

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

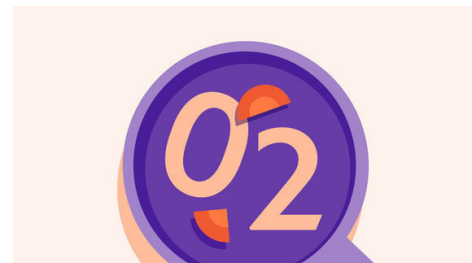
NUTRITION PER SERVING

Calories 580kcal, Fat 29g, Carbs 63g, Proteins 19g



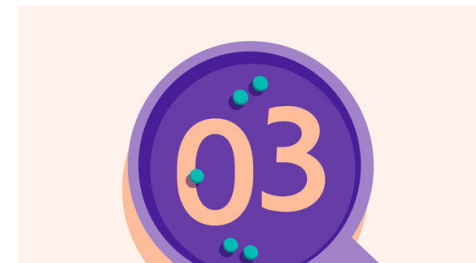
1. Prep ingredients

Preheat oven to 450°F with a rack in the upper third. Finely chop **1 teaspoon garlic**. Trim **scallions**, then thinly slice on an angle, keeping dark greens separate. Using kitchen shears, cut **tomatoes** in the can until finely chopped. Finely chop or coarsely grate **all of the cheddar**. Drain and rinse **beans**.



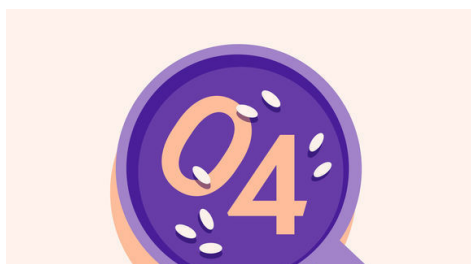
2. Cook beans

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



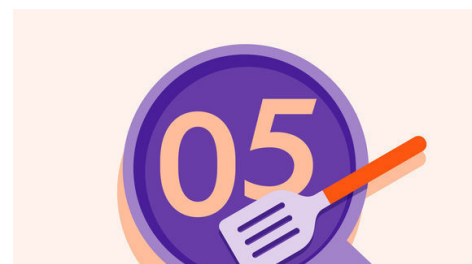
3. Prep cornbread topping

In a medium bowl, whisk to combine **cornbread mix, 1 tablespoon sugar**, and **½ teaspoon salt**. Whisk in **1 tablespoon oil** and **½ cup water** (mixture will be runny).



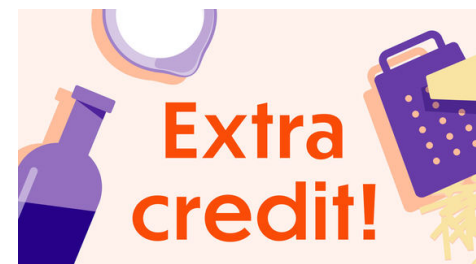
4. Bake tamale pie

Pour **cornbread mixture** evenly over **beans** (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.



5. Finish & serve

Remove skillet from oven and switch oven to broil. Sprinkle **cheddar** over **cornbread crust**; broil on upper oven rack until **crust** is browned and **cheese** is melted, 1–3 minutes (watch closely as broilers vary). Garnish **black bean and cheese tamale pie** with **dark scallion greens**. Enjoy!



6. Take it to the next level

Top the tamale pie with hot sauce, gaucamole, or even chopped pickled jalapeños.