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Tamale Pie

Serves 8-10

INGREDIENTS:

- 2 lbs. ground beef
- 3 lg. peppers, medium dice
- 2 c. diced white onion
- 1 Tbs. chopped garlic
- 1 Tbs. chili powder
- 1 Tbs. ground cumin
- 1 tsp. cayenne pepper
- 1 tsp. Kosher salt
- 28 oz. can San Marzano tomatoes
- 2 c. Kidney beans
- 2 c. corn kernels
- 1 c. corn meal
- 2 c. cheddar cheese, shredded
- 5 c. chicken broth

PROCESS:

Brown the ground beef and drain off excess fat.

Add peppers, onions, garlic and spices. Cook until vegetables are tender.

Add beans, corn and tomatoes.

Bring to a simmer and cook for 5 minutes, stirring.

Bring chicken broth to a boil and stir in corn meal, adding slowly and stirring constantly, until thick and smooth.

Place 1/2 the corn meal mixture on bottom of a 9' x 11' pan, add the beef and top with remaining corn meal.

Top with shredded cheddar and bake in 350° F oven for 15 minutes.