

# Tamale Pie

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*Provided by the Auburn Interfaith Food Closet*

Recipe Type: Main dish

Serves: 8

Prep Time: 20 minutes

Cook Time: 45 minutes

Oven: 350 °F



## Ingredients

- 1 small onion, chopped
- 1 tablespoon oil
- 1–2 clove(s) garlic, peeled and finely chopped
- 2 lbs. ground beef
- 1 15.5 oz. can of whole kernel yellow corn, drained
- 1 14.5-oz. can of tomatoes, undrained, chopped
- 2 cups (2 6-oz. cans) ripe olives, drained
- 1–2 tablespoon(s) chili powder, to taste
- Salt and pepper to taste
- 1 cup milk
- 2 eggs, well beaten
- 1 cup yellow cornmeal

## Directions

1. Pre-heat the oven to 350° F.
2. In a large skillet, sauté the onion in the oil. Add chopped garlic and ground beef, cook until brown. Drain fat from skillet. Then add the chopped tomatoes and their juice, corn, olives, chili powder, salt and pepper. Cook the mixture for 15 minutes.
3. Pour beef mixture in a greased 9" x 13" baking dish.
4. In a bowl, mix the milk and beaten eggs. Add cornmeal and mix well (add a little water if it seems dry). Sprinkle on top of beef mixture in baking dish.
5. Bake uncovered at 350° F. for 30 minutes.



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