

Tamale Pie

Butter to grease skillet

1 box Jiffy corn muffin mix

1 large egg

½ cup sour cream

1 can creamed corn

1 Tbsp olive oil

1 onion, chopped

1 tsp ground cumin

1 tsp chili powder

kosher salt

fresh ground pepper

4 cloves garlic

1.5 lbs ground beef

½ cup red enchilada sauce (more if you want to top it)

1 cup shredded cheddar cheese

1 cup shredded Monterey jack cheese

Pre-heat oven to 400 degrees. Grease large cast iron skillet with butter. In large bowl, whisk together corn muffin mix, egg, sour cream and creamed corn. Transfer to skillet and bake until golden brown, approx. 20 mins. Let cool

Meanwhile, in large skillet over medium heat, heat oil. Add onion, cumin, chili powder and season with salt and pepper. Cook until soft, approx. 5 mins. Add garlic, cook 1 min. Add ground beef and cook until browned, drain fat.

Poke entire surface of cornbread with a fork, pour over enchilada sauce. Add beef and top with cheeses.

Cover and bake until cheese is melted, about 20 mins. Remove foil and turn on broiler until cheese turns golden.