

# The Best Tamale Pie Recipe

## Jiffy Cornbread Tamale Pie

<https://youtu.be/3je2-9d25E4>

### Ingredients:

1 Box Jiffy Cornbread Mix  
1 large egg  
1/2 cup sour cream  
1/2 cup steam corn  
1 medium onion chopped  
1 teaspoon cumin  
1 teaspoon chili powder  
2 cloves garlic minced  
1/3 cup milk  
1 tablespoon butter  
1 pound 80/20 ground beef  
1 cup red enchilada sauce  
1 cup cheddar cheese  
1 cup monterey jack cheese  
1 tablespoon cooking oil  
salt and black pepper to taste



### Instructions:

In Large mixing bowl, combine Jiffy Cornbread Mix, egg, sour cream, milk, and corn. Mix until well combined and smooth.

Pour mixture in an ovenproof skillet or casserole dish and bake at 400 degrees fahrenheit 20 minutes or until the top starts to lightly brown

While the cornbread mix is baking, heat oil in another skillet and onion, cumin, chilli powder, salt and pepper, cook until onions are soft. Add garlic and cook for 1 additional minute.

Add ground beef and continue to cook until beef is no longer pink and completely crumbled.

As the beef cooks, crumble it with a spatula or fork.

Drain beef and set aside.

Once the cornbread is done, let cool for 5 minutes and poke holes all over it. Next pour the enchilada sauce over the cornbread and spread to an even layer. Add the beef on top next and spread to an even layer. Top with cheese, cover and bake at 400 degrees fahrenheit for 15 minutes. Uncover and cook until the cheese is melted and started to brown.

Garnish with parsley or herb of your choice. Serve while warm and Enjoy!