



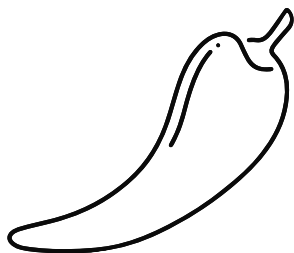
Amigo Pie

WE ADAPTED THIS RECIPE FROM ONE SHARED ON THE
SPLENDID TABLE. IT IS A QUICK AND FILLING ONE DISH
MEAL THAT IS GREAT FOR BUSY WEEKNIGHTS.

PREP ~20 MINUTES, BAKE 23 - 28 MINUTES

Ingredients

- 1 cup chopped onion
- 1 Lb ground beef
- 1 cup corn
- 1 Tbsp chili powder
- 1 tsp garlic powder
- 1 tsp salt, divided
- ½ tsp black pepper
- 1 medium tomato, diced
- ¾ cup yellow cornmeal
- ¼ cup flour
- ½ tsp baking powder
- 1 cup hot water
- 2 Tbsp butter, melted
- 1 ½ cup (6 oz) shredded sharp cheddar cheese, divided
- Garnish: sour cream and fresh cilantro (optional)



Directions

- Preheat oven to 400° F.
- Cook onion & beef over medium-high heat for 6-8" until meat crumbles & is no longer pink.
- Add ½ cup corn, chili powder, garlic powder, ½ tsp salt, pepper and tomato. Cook 2-3" until the onion is tender.
- Stir together cornmeal, flour, baking powder, & ½ tsp salt. Whisk in hot water & butter. Stir until batter is smooth. Stir in 1 cup cheese & ½ cup corn.
- Pour batter into a lightly greased 9" pie pan or cast iron pan. Spread beef filling over the batter, leaving a border around the edges.
- Sprinkle with remaining cheese.
- Bake at 400 for 23-28". Let stand 10" before serving.