

Tamale Pie Casserole

Yield: 6- 8

Prep time: 30 minutes

Total time: 1-40 minutes

Ingredients:

¾ c yellow cornmeal	1- 10 oz. enchilada sauce
1 egg, beaten	1- 12 oz. corn
1 ½ c milk	1- 7 oz. whole olives, pitted
2 t. oil	1 - 14 oz. diced tomatoes
1 lb. ground beef	1 t. oregano
1 med. onion, chopped	1/2 t. garlic powder
salt & pepper to taste	2 c shredded cheddar cheese

Directions:

Preheat oven to 350 degrees.

In large bowl mix cornmeal, egg, and milk, set aside. Brown ground beef with salt and pepper, drain fat from pan, add next 6 ingredients, bring mixture to a boil, reduce heat, simmer for 5 minutes. Add to cornmeal mixture, stir till well combined, stir in 1 cup of cheese. Pour into 2 1/1 quart casserole and bake for 1 hour, top with remaining cheese and return to oven for 10 minutes.