



Beef & Poblano Tamale Pie

WITH CORNBREAD-CHEDDAR CRUST

Classic



Prep & Cook Time

45-55 MIN

Cook Within

5 DAYS

You Will Need

Pepper, Cooking Spray
Medium Oven-Safe Casserole
Dish, Mixing Bowl, Large
Non-Stick Pan

Ingredients

2 Tbsp. Worcestershire Sauce
5 oz. Cornbread Mix
2 Green Onions
1 Poblano Pepper
2 Garlic Cloves
1 oz. Shredded Cheddar Cheese
1 Tbsp. Taco Seasoning
3 oz. Corn Kernels
1 oz. Sour Cream

Customize It Options

10 oz. Ground Beef
12 oz. Antibiotic-Free Boneless
Skinless Chicken Breasts
10 oz. Steak Strips
10 oz. Ground Pork
20 oz. Double Portion Ground Beef

Difficulty Level

INTERMEDIATE

Spice Level

MILD

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
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160°	Ground Beef	Ground Pork
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165°	Chicken	Ground Turkey
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Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/22235

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a casserole dish with cooking spray
- Ingredient(s) used more than once: **cornbread mix**, **green onions**

Customize It Instructions

- If using **20 oz. ground beef**, follow same instructions as 10 oz. ground beef, working in batches, if necessary.
- If using **ground pork**, follow same instructions as ground beef in Step 3, breaking up pork until no pink remains and pork reaches minimum internal temperature, 4-6 minutes.
- If using **steak strips**, spread into a single layer, pat dry, and coarsely chop. Follow same instructions as ground beef in Step 3, stirring occasionally until no pink remains and steak strips reach minimum internal temperature, 4-6 minutes. Rest, 3 minutes.
- If using **whole chicken breasts**, pat dry and, on a clean cutting board, cut into 1" dice. Follow same instructions as ground beef in Step 3, stirring occasionally until no pink remains and chicken reaches minimum internal temperature, 5-7 minutes.



1. Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Mince **garlic**.
- Stem **poblano pepper**, seed, and cut into 1/2" dice. *Poblano peppers can vary in spice level; most are mild, but a few can be quite hot. Wash hands and cutting board after prepping.*



2. Make the Cornbread Batter

- Set aside 2 Tbsp. **cornbread mix**.
- Combine remaining cornbread mix, 1/4 cup **water**, **cheese**, and **green portions of green onions** (reserve a pinch for garnish) in a mixing bowl. Stir, adding additional water 2 Tbsp. at a time, until fully combined and a thick, spreadable batter forms.



3. Start the Filling

- Place a large non-stick pan over medium-high heat.
- Add **ground beef**, **poblano pepper**, **taco seasoning**, **garlic**, **white portions of green onions**, and a pinch of **pepper** to hot, dry pan. Stir occasionally until no pink remains on ground beef and ground beef reaches a minimum internal temperature of 160 degrees, 5-6 minutes.



4. Finish the Filling

- Add **corn**, **Worcestershire**, and reserved 2 Tbsp. **cornbread mix** to hot pan. Cook until **poblano** softens, 1-2 minutes.
- Add 1 cup **water**. Stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Bake Pie and Finish Dish

- Transfer **filling** to prepared casserole dish. You may also use a cast iron skillet. Top filling with **cornbread batter**, using a spatula dipped in **water** or sprayed with **cooking spray** to smooth top. *Don't worry if your cornbread layer is thin!*
- Bake in hot oven until cornbread topping is golden brown, 20-25 minutes.
- Carefully remove from oven. Rest, at least 5 minutes.
- Serve family-style, garnishing with **sour cream** and reserved **green portions of green onions**. Bon appétit!