



In your box

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



Customer Favorite

Beef & Poblano Tamale Pie

with cornbread-cheddar crust

NUTRITION per serving—Calories: 778, Carbohydrates: 71g, Fat: 38g, Protein: 35g, Sodium: 1654mg.
Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, and shellfish ingredients

Prep & Cook Time
45-55 min.

Cook Within
5 days

Difficulty Level 
Easy

Spice Level 
Mild

🕒 You will need

Pepper, Cooking Spray

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

👩🍳 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a casserole dish with cooking spray
- ☐ Ingredient(s) used more than once: **cornbread mix, green onions**



1 Prepare the Ingredients

- Trim and thinly slice **green onions** on an angle, keeping white and green portions separate.
- Stem **poblano pepper**, seed, and cut into ½” dice.
- Mince **garlic**.



2 Make the Cornbread Batter

- Set aside 2 Tbsp. **cornbread mix**. Combine remaining cornbread mix with ¼ cup **water**, **cheddar cheese**, and **green portions of green onions** (reserve a pinch for garnish) in a large mixing bowl.
- Stir, adding additional water 2 Tbsp. at a time, until fully combined and a thick, spreadable batter forms.



3

Start the Filling

- Heat 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 pan. Stir occasionally until no pink remains on ground beef, 5-6 minutes.



4

Finish the Filling

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



5

Bake the Pie

- 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.
- Bake in hot oven until cornbread is golden brown, 20-25 minutes.
- Rest at least 5 minutes to cool slightly and set.
- Serve family-style, garnishing with **sour cream** and reserved **green portions of green onions**. Bon appétit!