



#### In your box

- 1 oz. Shredded Cheddar-Jack Cheese
- 4 oz. Corn Muffin Mix
- 1 tsp. Cajun Seasoning
- 2 oz. Light Cream Cheese
- 6 oz. Mixed Diced Peppers
- ¼ fl. oz. Hot Sauce
- ¼ oz. Cilantro
- 3 oz. Corn Kernels

#### Customize It Options

- 8 oz. Italian Pork Sausage Links
- 12 oz. Ground Turkey
- 16 oz. Double Portion-Italian Pork Sausage Links
- 4 Beyond Sausage Links

\*Contains: milk, wheat

#### You will need

- Mixing Bowl



Oven-Ready

## Cajun Sausage Tamale Pie

with peppers and corn

NUTRITION per serving—Calories: 657, Carbohydrates: 61g, Fat: 36g, Protein: 28g, Sodium: 1796mg.

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

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

Prep & Cook Time

35-45 min.

Cook Within

5 days

Difficulty Level

Easy

Spice Level

Medium



### Prepare the Ingredients

- Preheat oven to 400 degrees. When ingredient appears in recipe, remove from packaging. Thoroughly rinse any fresh produce and pat dry.
- Mix **cream cheese**, 1 Tbsp. **corn muffin mix** (reserve remaining for topping), and ¼ cup **water** in provided tray until combined.
- Top evenly with **diced peppers**, **corn**, **seasoning blend**, and **cheese**.



### Add the Sausage and Topping

- Remove **Italian sausage** from casing. Break into small pieces and place on **cheese**.
- If using **16 oz. Italian sausage**, follow same instructions. If using **Beyond Sausage** or **ground turkey**, crumble into small pieces and follow same instructions.
- In a mixing bowl, combine remaining **corn muffin mix**, ¼ cup **water**, and **hot sauce** (to taste) until a thick, spreadable batter forms. If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.
- Spread corn muffin-hot sauce batter over sausage. Batter will not cover entire meal.



### Finish the Dish

- Bake uncovered in hot oven until **cornbread** is golden brown and **Italian sausage** reaches a minimum internal temperature of 160 degrees, 25-30 minutes.
- If using **16 oz. Italian Sausage**, follow same instructions. If using **ground turkey**, bake in hot oven until turkey reaches a minimum internal temperature of 165 degrees, 25-30 minutes. If using **Beyond Sausage**, bake until cornbread is golden brown, 25-30 minutes.
- While meal bakes, stem **cilantro**, reserving leaves.
- Carefully remove from oven. Rest dish, 5 minutes. Garnish with cilantro leaves. Bon appétit!