Tamale Pie

Ingredients

- 1 box JIFFY corn muffin mix
- 1 egg
- 1/2 cup sour cream
- 1/2 cup creamed corn
- 1 lb ground beef
- 1 onion, chopped
- 3 cloves garlic, minced
- 1/2 tsp salt
- 1 tsp. cumin
- 1 tsp. chili powder
- 10 oz can red enchiladas sauce (divided)
- cheddar cheese, shredded
- Monterey jack cheese, shredded
- small handful cilantro leaves, chopped
- Fresh jalapeño, chopped (optional)
- Sour cream

Instructions

1. Preheat oven to 400 degrees. Grease an 8×8* pyrex casserole pan. Combine egg, sour cream, creamed corn & jiffy mix and bake in casserole dish for 20 minutes or until golden brown. Remove from oven and set aside.
2. Meanwhile brown ground beef & onion. Add the garlic the last minute. Drain grease and add salt, cumin & chili powder.
3. Poke holes all in the cornbread. Pour 1/2 cup enchilada sauce all over the cornbread. (Save the remainder for serving) Then spoon the meat mixture over the cornbread and top with lots of cheese. Bake for 20 minutes or until brown and bubble. Top with chopped cilantro & (optional) jalapeños and serve drizzled with the leftover enchilada sauce and sour cream

source: https://auntbeesrecipes.com/2016/08/tamale-pie.html

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