

Tamale Pie Casserole

Recipe by **Tracey Harrelson**

Ingredients

1 cup all-purpose flour
3/4 cup cornmeal, yellow
3 tablespoons sugar
3/4 teaspoon salt
3 teaspoons baking powder
1 egg (lightly beaten)
1 cup milk
2 tablespoons Country Crock spread (or one stick, melted)

Directions

Assemble the Cornbread Topping Ingredients:

In a mixing bowl, combine the flour, cornmeal, sugar, salt, and baking powder. In a separate small bowl, combine the lightly beaten egg and milk.

Set aside, with the dry and wet ingredients still uncombined, while you prepare the casserole filling.

Prepare the Filling:

In a skillet, brown the ground turkey and sausage with the chopped onion and garlic over medium heat; drain. Run a knife through the stewed tomatoes while they're still in the can to chop them. Add the stewed tomatoes, tomato paste, green pepper, corn, chili powder, cumin, black pepper, salt, and black olives to the skillet. Reduce heat to low and let simmer for about 8 to 10 minutes.

Place filling in a 2-quart or 9x13" baking dish coated with non-stick cooking spray.

Prepare the Cornbread Topping:

Gradually add the milk/egg mixture to the dry ingredients, stirring until just combined. Add the melted Country Crock; stir until just combined.

Spread the cornbread batter evenly over the top of the filling.

Bake:

Bake, uncovered, at 425 degrees for 20 minutes.

Sprinkle the top with the shredded cheddar and continue baking for about 8 to 10 more minutes, until the cheese is melted and the cornbread is done.

Enjoy!

Serves 24

Filling

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Ingredients

- 1 pound 93% lean ground turkey (or ground beef)
- 1/2 pound italian pork sausage (mild)
- 1/2 cup onion (chopped)
- 1 clove(s) garlic (minced)
- 1 green peppers (small bell, chopped)
- 1 Can (16 oz) stewed tomatoes (chopped)
- 1 Can (6 oz) tomato paste
- 1 cup whole kernel corn (if frozen, thaw)
- 1/4 cup black olives (sliced)
- 1 1/2 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1/4 teaspoon black pepper
- 1/2 teaspoon salt
- 1/2 cup shredded cheddar cheese

Serves 1