



Tamale Pie

 **SERVINGS** 

6

 **COOKING TIME**

45 min

Tamale Pie is a unique recipe made with quick grits and is perfect for feeding a crowd. With the big flavors of traditional tamales this pie is a spicy dish you can whip up in 40 minutes. This recipe goes great with taco night or when you're in the mood for something out of the ordinary.

Ingredients

- 1 lb ground beef
- 1 cup chopped onion
- 1 cup chopped green pepper
- 1 can (15 oz) tomato sauce
- 2 tsp chili powder
- 1/2 tsp salt (optional)
- 3 cups water
- 1 cup [Quaker® Quick Grits - Original](#), uncooked*
- 1 package (1.25 oz) taco seasoning mix
- 1 ½ cups (6 oz) shredded cheddar cheese
- 1 medium tomato, chopped

Cooking Instructions

1. Heat 1 tsp olive or vegetable oil over medium heat in large skillet.
2. Add chopped onions and green pepper, cook 2-3 minutes, then add ground beef and brown meat.
3. Drain extra juices from skillet.
4. Add tomato sauce, chili powder and salt, mixing well.
5. Simmer 15 minutes, stirring occasionally.
6. Heat oven to 350°F.
7. Spray 13x9-inch glass baking dish with cooking spray.
8. In a saucepan, bring water to a boil, slowly stir in grits and taco seasoning mix.

9. Reduce heat; simmer 3 to 5 minutes or until very thick, stirring occasionally.
10. Spread grits mixture over bottom of prepared baking dish, pushing against sides of dish to form a shell.
11. Spoon hot beef mixture into shell.
12. *Bake 20 to 25 minutes or until heated through.
13. Top with cheese and tomato and serve.