



Tamale Pie

From the kitchen of Eileen

Ingredients

- 2 pounds ground turkey (you can also use ground beef)*
- 1 large bag (16 oz) frozen whole kernel corn*
- 1 can large pitted olives*
- 1 1/2-2 large (15oz) cans of tomato sauce*
- 1 large chopped onion*
- 1 glove garlic minced*
- 1 green bell pepper, chopped*
- 1 red bell pepper, chopped*
- 1 4oz can green chilies*
- 1 package of corn tortillas*
- 2 tsp of oregano*
- 1/2 lb. grated sharp cheddar cheese*
- Salt to taste*
- Cayenne pepper (if you would like a bit of heat)*
- 1-2 tsp cumin*
- 1-2 tbsp chili powder*

Brown onion, garlic and peppers. Add meat and chilies. Add remaining spices to meat, add salt & black pepper to taste, and cook until done. Drain excess liquid.

Warm tomato sauce in separate pan and add a dash of cumin, chili powder and paprika. Dip Tortillas into the tomato sauce just to dampen.

Line bottom of a slightly greased (use Pam) casserole dish with tortillas. Cut tortillas and line the side of casserole dish.

Cut the remaining tortillas in to slices to be used later.

Spread a layer of meat on tortillas. Add corn, olives, and a bit of cheese. Then lay strips of sliced tortillas in a crisscross fashion.

Pour a bit of the tomato sauce on the top of tortillas.

Repeat layering again

Top pie with tomato sauce and add a layer of cheese and olives on the top. Bake at 350 for one hour or until thoroughly warmed throughout. Serves at least 6.