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## Vegan Tamale Pie

Serves 6

### Ingredients:

- 1 pkg vegan 'meat' crumbles
- 1 large onion, finely chopped
- 1 large green bell pepper, seeded and diced
- 1 garlic clove, minced
- 2 (15oz) cans tomato sauce
- 2 (16oz) cans reduced-sodium or regular kidney beans, well drained
- 1½ cups frozen corn kernels
- 1 TBSP chili powder, or to taste
- 1 tsp ground cumin
- ¼ tsp salt (optional)
- ¼ tsp black pepper
- dash cayenne pepper (optional)
- 1 (9oz) package 6-inch round corn tortillas
- 1 cup vegan cheese

### Preparation:

1. Preheat the oven to 350°. In 3-qt. flame-proof, oven-proof casserole, combine 'meat' crumbles, onion, green pepper, and garlic. Cook over medium heat, stirring frequently, until vegetables are soft.
2. Add tomato sauce, kidney beans, corn, chili powder, cumin, salt (if desired), black pepper, and cayenne pepper (if desired). Stir to mix well. Scoop out 5 cups of mixture and reserve in a medium bowl.
3. Lay half the tortillas over the mixture remaining in the casserole, overlapping and covering the entire surface. Add 2½ cups of reserved 'meat' and bean mixture over tortillas, spreading it out with the back of a large spoon. Lay remaining tortillas over the mixture in the casserole, overlapping and covering the entire surface. Top with remaining meat and bean mixture, spreading it out evenly over tortillas. Bake, uncovered, 45 to 50 minutes or until sauce begins to bubble. Top with vegan cheese and let stand for 10 minutes before serving.



**Food Fairy Note:** This recipe was adapted from our traditional Tamale Pie recipe, which uses one pound of ground round beef, cooked with the onions, peppers and garlic, and dairy cheese topping.