

TAMALE PIE

Ingredients:

- 1 lb. White Mountain Foods Sweet Potato Pecan Tamales
- 1 box cornbread stuffing mix
- ½ cup chopped onions
- ½ cup chopped green pepper
- 1½ cups shredded cheddar/Colby cheese
- ½ large jar of picante sauce or sour cream (dairy or vegan) for garnish

Directions:

In a small bowl, prepare cornbread stuffing mix & set aside. Heat tamales without husk & sauté onions & green peppers in a pan. In small bowl mix heated tamales, sautéed onions & green peppers, cheese & picante sauce into mixture & put into casserole dish. Top with cornbread stuffing mix & bake at 400° for 45 minutes. Garnish with sour cream.