

Pantry Tamale Pie

Ingredients

For the Chili

- 1 large red or white onion, diced
- 2 jalapeños, halved lengthwise and seeded (if desired)
- 1 green bell pepper, diced with seeds removed
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 1 teaspoon salt, plus more as needed
- 1 (28-ounce) can whole plum or diced tomatoes
- 3 fat garlic cloves, finely grated or minced
- 2 tablespoons mild or hot chili powder, more as needed
- 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- 3 (15-ounce) cans black or pinto beans, drained and rinsed
- 1 cup chopped fresh cilantro leaves and tender stems (optional)

For the Cornbread

- $\frac{3}{4}$ cup/135 grams fine cornmeal
- 2 tablespoons all-purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{4}$ teaspoon salt
- 1 large egg, at room temperature
- $\frac{1}{3}$ cup/80 grams sour cream or whole-milk yogurt
- $\frac{1}{4}$ cup/57 grams unsalted butter, melted and cooled
- 2 teaspoons honey or maple syrup (optional)
- 2 scallions, whites and greens thinly sliced, plus more for serving
- 1 cup grated Cheddar (optional)

Instructions

Prepare the chili:

- Heat oven to 425 degrees.
- In a large Dutch oven, heat the 2 tablespoons olive oil over medium-high. Add onion and pepper and sauté until lightly browned, 6 to 9 minutes. Add garlic and cook until fragrant, about 1 minute. Stir in chili powder, oregano, salt and cumin and cook until spices darken, about 30 seconds.
- Add beans and tomato and let mixture simmer until thick like a chili, 10 to 15 minutes. Stir in cilantro, if using. Taste and add more salt and chili powder, if needed.

While the chili simmers, prepare the cornbread:

- In a medium bowl, whisk together the dry ingredients.
- In a small bowl, whisk together egg, sour cream, butter and honey. Whisk egg mixture into cornmeal mixture until combined. Fold in scallions.
- Spread cornbread topping over the chili, then top with grated cheese if using.
- Bake, uncovered, until cornbread is golden brown, 20 to 25 minutes. Serve hot or warm, topped with sour cream and more scallions if you like.

Adapted from The New York Times | Serves 6-8

