

## California Tamale Pie: A Cheesy, Cornbread-Topped Family Favorite

Prep Time: 20 minutes | Cook Time: 30 minutes | Servings: 6



OVEN  
400°F

TIME  
20 min

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### INGREDIENTS

- 1 lb ground beef or turkey
- 1 can (15 oz) black beans, drained and rinsed
- 1 can (15 oz) corn, drained
- 1 can (10 oz) diced tomatoes with green chilies
- 1 packet taco seasoning
- 1 cup shredded cheese (cheddar or Mexican blend)
- 1 cup cornmeal
- 1 cup milk
- 2 large eggs
- 1 tsp baking powder
- Salt and pepper to taste

### DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. In a large skillet, brown the ground beef or turkey over medium heat. Drain any excess fat.
3. Add the black beans, corn, diced tomatoes, and taco seasoning to the skillet. Stir well and let it simmer for about 5 minutes.
4. In a separate bowl, mix the cornmeal, milk, eggs, baking powder, salt, and pepper until smooth.
5. Spread the meat mixture evenly in a greased baking dish, then pour the cornbread batter over the top.
6. Sprinkle the shredded cheese on top and bake for 25-30 minutes, or until the cornbread is golden brown.
7. Let it cool for a few minutes before serving. Enjoy!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/california-tamale-pie-a-cheesy-cornbread-topped-family-favorite/>