

California Tamale Pie (Slow Cooker): Easy & Cheesy Comfort Food

Get ready to cozy up with a slice of pure comfort! This



OVEN
300°F

TIME
5 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 1 cup beef broth
- 3/4 cup cornmeal (fine or medium grind)
- 1 pound ground beef (lean recommended)
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 1 jar (16 ounces) chunky salsa (mild, medium, or hot)
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 1 can (15 ounces) black beans, rinsed and drained
- 1/4 cup sliced ripe olives
- 1/2 cup shredded Monterey Jack cheese

Optional toppings: Sour cream and fresh jalapeno pepper slices

Swaps and Notes:

Beef Broth: Low-sodium beef broth gives you more control over saltiness. Vegetable broth can be substituted.

Cornmeal: Fine or medium-grind cornmeal will give the best texture for the "crust" layer.

Ground Beef: Lean ground beef is recommended to prevent excessive fat in the slow cooker. Ground turkey or a mix of ground beef and sausage can also be used.

Chili Powder & Cumin: Essential for that classic Southwestern flavor. Adjust to your taste.

Chunky Salsa: Use your favorite brand and heat level of chunky salsa. Pico de gallo could also

work for a fresher flavor.

Whole Kernel Corn: Drained canned corn is convenient. Fresh or frozen corn (thawed) can be used.

Black Beans: Ensure they are rinsed and drained thoroughly. Pinto beans or kidney beans can be substituted.

Ripe Olives: Sliced black olives add a briny, savory note. Omit if not a fan.

Monterey Jack Cheese: Melts beautifully and has a mild, creamy flavor. Cheddar, a Mexican blend, or Colby Jack cheese would also be delicious.

Optional Toppings: Sour cream and fresh jalapeño slices add coolness, tang, and heat. Other toppings like fresh cilantro, diced avocado, or hot sauce would also be great.

DIRECTIONS

1. Let's get this delicious and easy : California Tamale Pie simmering in your slow cooker!
2. Prepare : Slow Cooker Base: In a 3-quart (or larger) slow cooker, combine the 1 cup of beef broth and 3/4 cup of cornmeal. Whisk them together until well combined and there are no lumps. Let this mixture stand for 5 minutes. This allows the cornmeal to begin to absorb the liquid.
3. Cook : Ground Beef Mixture: While the cornmeal is soaking, heat a large skillet over medium heat. Add the ground beef and cook, breaking it into crumbles, until it's no longer pink and fully cooked through. Drain any excess fat from the skillet. Stir in the 1 teaspoon of chili powder and 1/2 teaspoon of ground cumin into the cooked beef.
4. Combine : Filling in Slow Cooker: Transfer the seasoned ground beef mixture from the skillet into the slow cooker with the cornmeal mixture. Stir in the entire 16-ounce jar of chunky salsa, the drained 15-1/4 ounce can of whole kernel corn, the rinsed and drained 15-ounce can of black beans, and the 1/4 cup of sliced ripe olives. Stir everything well to combine all the filling ingredients.
5. Slow : Cook: Cover the slow cooker with its lid. Cook on low for 6-8 hours, or until the mixture is thoroughly heated through and the cornmeal base is tender and cooked.
6. Add : Cheese & Final Cook: Once the tamale pie is heated through, open the slow cooker and sprinkle the 1/2 cup of shredded Monterey Jack cheese evenly over the top of the mixture. Cover and cook for an additional 5-10 minutes longer, or until the cheese is

beautifully melted and bubbly.

7. **Serve:** If desired, top individual servings with a dollop of sour cream and fresh jalapeño slices for extra flavor and coolness. Serve hot and enjoy your delicious California Tamale Pie!

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Ground turkey or a mix of ground beef and sausage can also be used.

TIPS FOR SUCCESS

Soak Cornmeal: Allowing the cornmeal to soak in the broth for a few minutes before cooking helps it to hydrate and ensures a smoother, more tender texture for the cornmeal layer.

Drain Beef Thoroughly: Removing excess fat from the ground beef is important for a less greasy casserole.

Don't Overcook: The goal in the slow cooker is to heat ingredients through and meld flavors, not to dry them out.

Adjust Spiciness: Choose a mild, medium, or hot salsa to control the overall heat of the pie.

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

Original recipe: <https://chefmaniac.com/california-tamale-pie-slow-cooker-easy-cheesy-comfort-food/>