

Campbell's Tamale Pie

- 1 lb. of ground beef, cooked
- 1 (10 oz.) package of frozen corn
- 1 can (14 oz.) diced tomatoes and juice
- 1 (4 oz.) can black olives, sliced and drained
- 1 pkg. taco seasoning mix
- 1 box (6 oz.) corn muffin mix plus the ingredients to prepare mix
- ¼ cup cheddar cheese, shredded
- ¼ cup Candied Jalapeños, chopped
- 1 green onion, thinly sliced

Pre-heat oven to 400°. In skillet add cooked ground beef corn, tomatoes with juice, black olives, Candied Jalapeños and seasoning mix. Bring to a boil over medium heat stirring constantly. Pour into a greased deep 9-inch pie plate, smooth top with spatula. Prepare corn muffin mix (*add extra Candied Jalapeños*) according to package directions. Spread evenly over beef mixture. Bake 8-10 minutes or until golden brown. Sprinkle with cheese and onion. Let stand 10 minutes before serving.