Tamale Pie

Ingredients:

- 1/2 cup onion chopped
- 1/2 cup green & red peppers chopped
- 1/2 can olives
- 1 clove garlic chopped
- 2 tbsp. olive oil
- 3 ½ cups crushed tomatoes
- 1 pound meat (beef, chicken or pork)
- 1 tsp coriander
- 2 tbsp chili powder
- 1 pack taco seasoning
- 2 cups cornmeal
- 1 cup cold water
- 2 cups broth

Instructions:

Pot #1 Fry/cook meat, onion, garlic, peppers, olives, olive oil, seasoning,
Then add crushed tomatoes after meat is cooked
Pot #2
Cook 2 cups yellow cornmeal, 1 cup cold water, and 2 cups broth until thick

Spray casserole dish First, put 1 cup or half of cornmeal in bottom of casserole dish Then, add the meat & veggies Finally, Put 1 cup or half of the cornmeal on the top layer

Bake 350 for 45 minutes