



Tamale Pie

1 can (15 ounce) Taco Filling
1 can (15 ounce) chili beans
1 can (15 ounce) black beans
1 red onion, chopped
1 green bell pepper, chopped
1 can black olives, sliced
2 cups Masa Harina Corn Flour
¼ teaspoon salt
2 tablespoons baking powder
2 cups vegetable broth, or water
Enchilada Sauce ([recipe here](#))
1-2 fresh limes

Directions: Preheat oven to 350 degrees. Lightly grease a 9x13 baking dish. Whisk Masa, salt and baking powder together. Add vegetable broth and stir until dough forms. Spread half of dough evenly in the bottom of the baking dish. Bake for 20 minutes and remove from oven. Drain and rinse the black beans. Combine Taco Filling, black beans, chili beans, onion and bell pepper in a large bowl. Spoon on top of baked Masa. Top with the remaining Masa and spread evenly to cover filling. Bake 20-30 minutes or until crust is golden. Remove from oven. Sprinkle black olives over top. Drizzle with enchilada sauce. Top with spring lettuce mix. Squeeze juice of lime over lettuce. Serve with lime wedges.

Adapted from brandnewvegan.com