



Directions

1. Preheat your Westinghouse CTChef™ Multi-Cooker.
2. Press MENU button until the “—” points to “Sauté”. Press FOOD SELECT button and choose meat. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. 20 minutes is usually good for this recipe you can always add time if needed.
3. Place ground beef in cooker after about 5 minutes of preheating, cook and stir constantly for even browning until no longer pink. Next add beans, tomatoes, chilies, water and Seasoning mix to combine and close cover. To cook, program your CTChef™ to Slow Cook by pressing MENU button until the “—” points to “Slow Cook”. Adjust the cooking time by pressing the COOK TIME button. Use HOUR button to increase time and MIN button to decrease time. I use 3-4 hours for this recipe.
4. Prepare corn muffin batter as directed on package. Open cooker and pour batter on top of simmering chili; close cooker. Reprogram cooker for an additional 30-45 minutes longer or until toothpick inserted into center of cornbread topping comes out clean.
5. When done serve generous spoonfuls of the Mexican Tamale Pie on a plate and sprinkle with cheese.

Chef Rick Tip

Add a heaping tablespoon of spicy salsa on top of each serving to heat this dish up!



Westinghouse

Mexican Tamale Pie

Ingredients

Chili

- 2 pounds lean ground beef
- 1 can (14 ½ ounces) kidney or pinto beans
- 2 cans (14 ½ ounces each) stewed tomatoes, cut-up
- 1 can (4 ounces) chopped green chilies
- 1 package Chili Seasoning
- ½ cup water

Cornbread Topping:

- 1 box (8 ½ ounces) corn muffin mix

Garnish

- ½ cup shredded Mexican cheese blend

