

Cornbread Meat Pie 4-6 Servings

Ingredients Meat Filling:

2 tbsp Vegetable Oil - enough to coat the bottom of the pan

1 large or 2 medium Onions, Yellow or White, peel, small dice

2 ea Poblano Peppers, wash, de-seed, small dice (can sub 1 Sweet Bell Pepper)

1 ea Sweet Bell Pepper, wash, de-seed, small dice

1 cup Corn, Frozen

1 lb Bison, Ground

14.5 oz can Tomato, Diced, drain

2 tsp Chipotle Chili Powder

2 tsp Garlic Powder

1 tsp Oregano, Dry

2 tsp Cumin, Ground

2 tsp Paprika

$\frac{3}{4}$ tsp Salt

Ingredients Cornbread Topping:

1 cup Flour, All Purpose Gluten Free

1 cup Cornmeal, Medium Grind

1 tsp Baking Powder

$\frac{3}{4}$ tsp Salt

1 ea Egg

5 tbsp Maple Syrup Pure

1 $\frac{1}{4}$ cup Milk, Dairy-Free

Prep Method

Filling:

In a saute pan, heat enough oil to coat the bottom of the pan.

Add onion, peppers and corn. Saute for a few minutes.

Add ground bison, tomatoes and spices.

Break up meat.

Cook on medium heat for 15 min or until meat is browned and onions are translucent.

Set aside and start cornbread mix

Cornbread Mix Topping:

In a large mixing bowl, mix flour, cornmeal, baking powder and salt well.

In a different large mixing bowl combine eggs, syrup, dairy free milk and whisk.

Slowly add dry ingredients to wet ingredients with a spatula and mix until all ingredients are incorporated.

Assembly:

Pre-heat oven to 350 F.

In an oiled 13x9 pan, pour in the filling mixture and level evenly across the top.

Pour cornbread mixture across the meat filling. Use a baking spatula to evenly spread across the filling.

Bake uncovered at 350 F for 30-45 min until cornbread is browned on top and cooked all the way through (test with toothpick or fork). *Internal temperature must reach 155 °F or higher for at least 15 seconds (CCP).*

***Allergens:** *eggs, any allergenic ingredients in the gluten-free flour blend (almond, etc.), or non-dairy milk (soy, almond, etc.) If using wheat flour, declare wheat allergen. If using animal-based milk, declare milk allergen.*