

## Vegan Tamale Pie

### Ingredients:

½ large red onion, diced  
½ cup green bell pepper, diced  
2 Tbsp. olive oil  
½ cup sliced black olives  
½ cup corn kernels  
1 can black beans, drained  
1 can, red kidney beans, drained  
1 can, diced mild green chiles  
1 Tbsp. chile powder  
2 large roma tomatoes, diced  
1 cup water  
½ cup raw cashews  
½ cup yellow cornmeal  
Dash of sea salt  
Tofutti or So Delicious soy sour cream  
Diced green onions

### Preparation:

Sautee onion and bell pepper in olive oil for 2-3 min. Add black olives, beans, corn, green chiles and chile powder. Continue heating while stirring for 3-5 min. Add tomatoes and a dash of salt. Continue heating and stirring until liquids are absorbed. Meanwhile, blend cashews and water in blender until pureed. Put cashew puree in saucepan and heat, whisking in cornmeal until well mixed and bring to a boil while stirring constantly. Boil for 5 min. until thickened. Grease 9" pie pan. Put bean mixture into pie pan and flatten. Leave ½" depth on top. Pour over cornmeal mixture and carefully smooth out. Bake at 350 degrees on center rack for 30 min. To serve, allow to cool for a few minutes, cut pie wedges. Top each wedge with vegan sour cream and green onions. Serves 6.

*Submitted by Melody Hofmann*

