



VEGETARIAN CHILI PIE

INGREDIENTS

FOR THE CHILI:

1½ lbs. Plant-Based Ground
2 T extra virgin olive oil
1½ cups yellow onion, chopped
3 gloves garlic, minced
1 (14 oz.) can diced tomatoes
2 T tomato paste
2 cups zucchini, diced
1 (16 oz.) can kidney beans
¼ t cayenne pepper
2 T cumin
1 t oregano
1 t paprika
2 cups vegetarian broth
1 cup shredded cheddar cheese for
topping chili mixture

FOR THE CORNBREAD TOPPING:

2 boxes quick cornbread mix
2 eggs
¾ cup milk
1 cup frozen corn

TIME: 60 mins (Prep Time 15 mins / Cook Time 45 mins) **SERVES:** 6 **TYPE:** Vegetarian

INSTRUCTIONS

- 1 Preheat oven to 375° F
- 2 In a 12-inch cast iron skillet, heat olive oil, add onion and sauté for 1 minute. Add garlic and sauté for another minute. Add ground and cook, stirring until browned.
- 3 Add tomatoes, tomato paste, zucchini, beans, cayenne, cumin, oregano, and paprika. Mix well and heat for 1 minute. Pour in the broth, reduce heat to low and simmer 6 minutes, stirring occasionally.
- 4 Mix the cornbread mixture per package directions, adding the frozen corn to batter.
- 5 Spread the cup of cheddar cheese atop the meat mixture. Pour the cornbread batter over the top of cheese. Bake 35-40 minutes, until the cornbread is golden brown.
- 6 Let rest for 15 minutes before cutting.

QUICK TIP



Spice it up by adding sliced jalapeño to the cornbread mixture in step 3

Before
the butcher™