



Fredericksburg Farms

Country Goodness, Gourmet Taste

www.fredericksburgfarms.com 830-997-0960

Tamale Pie

Texans love tamales. They're part of our culinary heritage – and you can buy great tamales of all flavors from roadside stands, taco stands and at the supermarket. The next time you're looking for a quick and easy, filling casserole to feed a small crowd, try this tasty creation. You can prepare the casserole ahead of time and bake it when you're ready!

To serve 6 to 8.

- 1 dozen tamales, preferably pork or chicken, shucked
- 3 chicken breasts, poached, boned and shredded
- 1 jar **Fredericksburg Farms Fredericksburg Peach Salsa**
- 1 (14-1/2 ounce) can cream-style corn
- 1 (4 ounce) can sliced black olives
- 8 ounces (2 cups) shredded sharp cheddar cheese

Preheat oven to 350 degrees. Grease a 9 x 13-inch casserole dish. Line the bottom of the dish with the tortillas. Scatter the shredded chicken evenly over the tamales. In a bowl whisk together the **Fredericksburg Peach Salsa** and cream-style corn, blending well. Pour over the chicken. Scatter sliced olives and cheddar cheese over the top. Bake in preheated oven for 45 minutes, or until hot and bubbly.