
Frankenstein Tamale Pie

Ingredients

1 T oil
½ C chopped onion
⅓ C chopped red pepper
1 clove garlic, minced
¾ pound ground turkey
¾ t chili powder
½ t oregano
1 can (14½-ounces) Mexican style stewed tomatoes, undrained
1 can (15-ounces) chili beans in mild chili sauce
1 C corn
¼ t black pepper
1 package (8½-ounces) corn muffin mix
Ingredients to prepare corn muffin mix
2 C taco flavored shredded cheese

Decorations

Green and red bell pepper
Pickle slices
Pimento pieces
Onion pieces
Black olives
Carrots

Procedure

Heat oil in large skillet over medium heat. Add onion and bell pepper; cook until crisp-tender. Stir in garlic. Add turkey; cook until turkey is no longer pink, stirring occasionally. Stir in chili powder and oregano. Add tomatoes with juice; cook and stir 2 minutes, breaking up tomatoes with spoon. Stir in beans with sauce, corn and pepper; simmer 10 minutes or until liquid is reduced by about half. Preheat oven to 375°F. Lightly grease 1½ - 2 quart casserole. Prepare corn muffin mix according to package directions; stir in ½ cup cheese. Spread half of turkey mixture in prepared casserole; sprinkle with ¾ cup cheese. Top with remaining turkey mixture and ¾ cup cheese. Top with corn muffin batter. Decorate with assorted vegetables to make monster face. Bake 20 - 22 minutes or until light golden brown.

