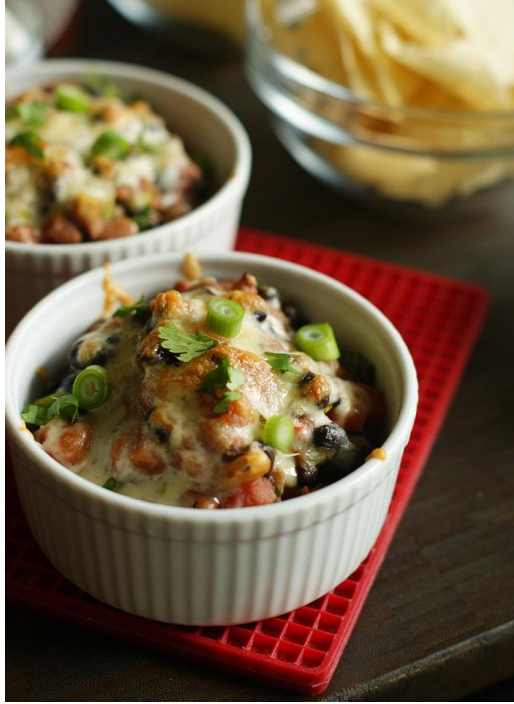




***mini* Tamale Pies**

{serves 4, adapted from [Everyday Food Light](#)}

vegetable oil

1 bunch green onions, sliced, green & white parts separated

2 garlic cloves, minced

kosher salt

freshly ground black pepper

1 (15 oz) can pinto beans (rinsed and drained)

1 (15 oz) can black beans (rinsed and drained)

1 (14.5 oz) can diced tomatoes

1/4 cup water

1/2 (16 oz) tube green chile & cilantro polenta, sliced into 4 rounds (plain is fine, too)

1/2 cup packed fresh cilantro, plus more for serving

1/4 tsp. Tabasco

3/4 cup grated Pepper Jack cheese

pico

sour cream

tortilla chips

Preheat oven to 400.

Brush four 10-12 ounce oven-proof ramekins with oil. Place on a cookie sheet and set aside.

Heat a little oil in a skillet over medium heat. Add the white parts of the green onions and the garlic along with some coarse salt and black pepper. Cook, stirring constantly, about 1 minute. Add the pinto and black beans. Add about 3/4 of the can of tomatoes (reserve the rest for another use). Add the water. Stir and bring to a boil. Mash about 1/4 of the mixture while in the pan. Reduce to a simmer and cook until thickened, about 15 minutes.

Meanwhile, place one polenta slice in each ramekin.

Remove the bean mixture from the heat and stir in the green parts of the green onions (reserve a bit for garnish), cilantro and Tabasco. Season with salt and pepper, then taste to check seasonings. Add more as needed.

Spoon the bean and tomato mixture on top of the polenta. Top each with the cheese. Bake for 15-20 minutes, or until bubbly. Let the ramekins sit for 10 minutes before serving.

Serve with pico de gallo, sour cream, more cilantro and tortilla chips.