



## Hot Tamale Vegetable Pie

2 cup frozen corn kernels, thawed  
1/4 cup minced red onion  
1 4-oz can diced hot green chilies, drained  
3 tablespoon chopped canned pimientos  
8-oz soft tofu, drained and crumbled  
1/4 cup yellow cornmeal  
2 tablespoon unbleached all-purpose flour  
1 teaspoon chili powder  
1 teaspoon sucanat  
3/4 teaspoon salt  
3/4 teaspoon baking powder  
freshly ground black pepper  
fresh tomato salsa to taste

Preheat the oven to 375 degrees.

In a large bowl, combine the corn, onion, chilies, and pimientos. Set aside.

In a blender or food processor, combine the tofu, cornmeal, flour, chili powder, sucanat, salt, baking powder, and black pepper to taste and process until smooth.

Fold into the vegetable mixture, stirring to combine.

Transfer to a lightly oiled 10-inch pie plate and smooth the top.

Bake until firm and golden brown on top, 30-35 minutes. Let rest for 5 minutes before cutting into wedges. Serve topped with the salsa.

Serves 4-6.