

Pork Tamale Pie

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/traditional-mexican-pork-tamale-recipe>

Ingredients:

- 2 cups masa harina [See Note 1]
- 2 cups chicken broth [See Note 2]
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup canola oil
- 1 1/2 pounds pork shoulder lean, shredded [See Note 3]
- 1 cup salsa verde [See Note 4]
- 1 cup corn Fiesta, [See Note 5]
- 1/4 cup green olives sliced [See Note 6]
- 1/2 cup onion diced small [See Note 7]
- chopped cilantro
- pico de gallo Fresh Salsa
- sour cream
- salsa verde Additional
- enchilada sauce
- cheese sauce White
- cheese Cojita

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 40 grams
3. Cholesterol: 85 milligrams
4. Fat: 33 grams
5. Fiber: 5 grams
6. Protein: 30 grams
7. SaturatedFat: 6 grams
8. Sodium: 800 milligrams
9. Sugar: 5 grams

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