**Pollo Asado Pie in a Cornmeal Crust**

The easy version of the Screaming Carne Asada pie.

Make ahead a double-crust cornmeal dough.

***Cornmeal Crust***

2 ¼ cups all purpose flour

½ cup stone-ground yellow cornmeal

1 teaspoon salt

4 TBS butter

8 TBS leaf lard (ask your butcher)

½ cup buttermilk

Stir together the flour, cornmeal and salt. Cut in the butter and lard until the mixture resembles coarse meal. Add the buttermilk to the flour mixture, stirring with a fork or your hands just until the pastry is moist enough to hold together. Make two fat hockey pucks. Wrap the pastry and chill for 30 minutes or until ready to use.

Filling:

I spent a couple of hours pitting cherries, so I’m going to take a few short cuts on this pie. It’s still just as delicious and maybe even more so because Trader Joe’s is my go to for easy fixes.

1 pkg Trader Joe’s Pollo Asado

1 bunch green onions

6-8 sweet peppers

4 corn on the cob

1 can black beans

2 jars Trader Joe’s Chipotle salsa

1 can Trader Joe’s Fire-roasted Diced tomatoes

Grill chicken, green onions, peppers and corn on outdoor grill until done. Chicken takes maybe 4 minutes on each side. Veggies take longer—start with corn which will take about 20 minutes, peppers about 10 minutes and green onions about 2 minutes.

Once everything is removed from the grill, remove and toss the tops from the peppers. Remove corn from the cob. Slice, dice and shred chicken, onions. Add all to a large bowl. Add beans and salsa and tomatoes. Stir until combined. Feel free to add any other ingredients of your choice.

Roll out bottom dough and place in deep dish pan. Put chicken filling into the pie pan. Roll out top crust. Lay on top, crimp edges, slice steam holes, and baste with an egg yolk. Bake at 375 degrees for 30 minutes. Turn to face front of pie to the back of oven. Increase oven temperature to 400 degrees and bake for another 30 minutes. Let rest for 10 minutes.