

Cornbread Chicken Tamale Pie

🕒 40 minutes

😊 4-6

👉 easy

Make dinner time easy with this Cheesy Cornbread Chicken Tamale Pie Casserole recipe! Full of delicious flavors your whole family will love!



INGREDIENTS

1 teaspoon oil	1 cup (250g) barbecue sauce
1 cup (130g) chopped peppers (about 2 small)	1 1/4 cups (155g) cornbread mix
1/4 cup (45g) chopped onions (1/2 of a large one)	1/3 cup (75g) sour cream
3/4 cup (140g) corn kernels	1 large egg
12 ounces (340g) shredded chicken	2 tablespoons melted butter
1 cup (225g) salsa	1 cup (120g) shredded cheese

INSTRUCTIONS



1. Preheat the oven to 390°F (200°F). Heat the oil in an oven safe skillet (about 9 inches (23cm) wide). Add the peppers, onion and corn and cook over medium high heat for 5 minutes.



2. Take off the heat and stir in the shredded chicken, salsa and barbecue sauce. Flatten and smooth the surface with the back of a spoon.



3. In a medium bowl stir together the cornbread mix, sour cream, egg and melted butter. Gently spread over the casserole filling, careful not to mix them together. Leave a small edge to allow steam to escape.



4. Bake for 15-20 minute in the middle of the preheated oven • Scatter the cheese over the top and finish baking for 2-3 minutes or until the cheese is all bubbly and melted.



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