



FARMERS MARKET

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Mexican Chicken Cornbread Casserole

Serves 6

Ingredients

- 3 cups shredded cooked chicken, I use a rotisserie chicken
- 1 (11-ounce) can corn, drained
- 1 (10-ounce) can Rotel diced tomatoes with green chilies, NOT drained
- 1 packet taco seasoning, I use low sodium
- 1 cup sour cream
- 2 cups shredded Cheddar Jack or Cheddar Cheese, divided
- 1 (6 or 7 ounce) packet Martha White cornbread mix or Jiffy cornbread mix
- 1 egg, lightly beaten

Preheat oven to 375 degrees.

In a bowl, mix together chicken, corn, diced tomatoes, taco seasoning, sour cream, and 1 cup of cheese.

Transfer into a 10-inch cast iron pan or a casserole dish that is approximately the same size. Mix together cornbread mix, whatever liquid your cornbread packet calls for, egg, and remaining cheese. Pour on top of chicken mixture.

Place in oven and bake for about 25 minutes. Let cool slightly before cutting into wedges.

Cook's Note:

You can vary the spice level of this casserole from mild to very spicy through the taco seasoning and the Rotel tomatoes which come in varying spice levels. I use regular Rotel, but you can also find mild and hot.

Credit: spicysouthernkitchen.com