

Idiot's Kitchen Recipe – Chicken & Green Chile Tamale Pie

Recipe from www.idiotskitchen.com – Recipe from Claudia/Idiot's Kitchen Original



Ingredients:

- 2 chicken breast halves, cooked & shredded
- 1 large onion, chopped
- 1 (4.5 oz) can chopped green chiles
- 1 (10 oz) can green chile enchilada sauce
- 1 teaspoon ground cumin
- 1 Tablespoon chili powder
- 1 cup flour
- ¾ cup corn meal
- 2 teaspoons baking powder
- 1 teaspoon sugar
- ½ teaspoon salt
- 2 green onions, finely chopped
- 1 jalapeno pepper, seeded, membranes removed, and finely chopped
- ½ cup corn (frozen is fine)
- 1 cup milk
- 3 Tablespoons vegetable (or canola) oil
- 1 egg
- ¾ cup grated sharp cheddar cheese, divided
- Salt & Pepper

I usually cook the chicken breasts ahead and often cook extras for other recipes and quick meals. To bake the chicken breasts, preheat the oven to 375 degrees. Drizzle 2 chicken breast halves (bone in, skin on) with olive oil and season with salt & pepper. Cook for 35-40 minutes until golden brown and the juices run clear. Allow the chicken to cool then remove the skin, separate the meat from the bones, and shred the meat with your fingers or two forks.

For the tamale pie, preheat the oven to 375 degrees.

Sauté 1 large chopped onion in 2 Tablespoons of olive oil over medium high heat until soft and golden, about 5-8 minutes. Add the cooked, shredded chicken, 1 (4.5 oz) can of chopped green chiles, and 1 (10 oz) can of green chile enchilada sauce. Season with 1 teaspoon ground cumin, 1 Tablespoon chili powder, salt & pepper to taste, and stir to combine. Cook over low heat to warm all of the ingredients while you make the topping.

In a large mixing bowl, combine 1 cup flour, $\frac{3}{4}$ cup corn meal, 2 teaspoons baking powder, 1 teaspoon sugar, and $\frac{1}{2}$ teaspoon salt. Whisk to combine the dry ingredients.

In a small bowl or measuring cup, combine 1 cup milk, 3 Tablespoons vegetable oil, and 1 egg. Whisk to combine the wet ingredients.

Add the wet ingredients to the dry ingredients and stir just until the flour and corn meal is incorporated. Do not over stir. Add $\frac{1}{2}$ cup corn, 2 finely chopped green onions, and 1 finely chopped jalapeno (seeds and inner membranes removed). Grate $\frac{3}{4}$ cup of sharp cheddar cheese and add half of the cheese to the cornbread mixture. Gently stir to combine all of the ingredients.

Grease or spray a deep dish (10 inch) pie pan or similar sized baking dish with non-stick cooking spray. Spoon the chicken and green chile mixture into the bottom of the dish. Top with the cornbread mixture using a spatula to smooth out the top. Sprinkle the remaining grated cheddar cheese over the top.

Place the tamale pie on a baking sheet to catch any over-spill and bake at 375 degrees for 20-25 minutes or until the top is golden brown and firm to the touch. Allow the pie to rest for 5 minutes for easier serving.

Serve with a garnish of chopped cilantro or parsley, a dollop of sour cream, or some fresh salsa.

Serves 6 – fantastic leftover.