Chicken Tamale Pie

Servings: 6

3 cups diced cooked chicken (about 12 ounces)

1 1/2 cups prepared salsa

One 15-ounce can black beans, drained and rinsed

1 1/2 cups chicken broth

I tablespoon chili powder

2 scallions (white and green parts), sliced

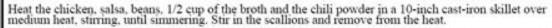
3/4 cup commeal

1 cup shredded sharp Cheddar cheese

1 tablespoon unsalted butter

Kosher salt and freshly ground black pepper

Preheat the oven to 400 degrees F.



Meanwhile, combine the commeal with the remaining 1 cup broth and 1 cup water in a medium pan. Bring to a simmer over medium heat, stirring, until very thick, 5 to 7 minutes. Remove from the heat and stir in the cheese and butter. Season with 1/4 teaspoon salt and 1/4 teaspoon pepper.

Spread the commeal mixture over the filling and bake until cooked through, about 30 minutes. Let stand for 15 minutes. Serve with sour cream.



ANDY THORNAL COMPANY
336 Magnolia Ave. Winter Haven, Fl 33880

Visit Us Online AndyThornal.com (800) 499-9890 • (863) 299-9999

