



## Chicken Tamale Pie

Warm and Yummy!

### 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  
1 tablespoon chili powder  
2 scallions (white and green parts), sliced  
3/4 cup cornmeal  
1 cup shredded sharp Cheddar cheese  
1 tablespoon unsalted butter  
Kosher salt and freshly ground black pepper  
Preheat the oven to 400 degrees F.



Heat the chicken, salsa, beans, 1/2 cup of the broth and the chili powder in a 10-inch cast-iron skillet over medium heat, stirring, until simmering. Stir in the scallions and remove from the heat.

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



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