

Chicken Enchilada Cornbread Pie

An easy one-dish meal for chicken enchilada and cornbread lovers alike!

Prep Time: 15 min Total Time: 20 Servings: 6 servings

Ingredients

- 2 teaspoons vegetable or canola oil
- 1 small white onion, diced
- 1 jalapeno, seeded and diced
- 1 (10 ounce) can Old El Paso enchilada sauce
- 1 cup Old El Paso salsa
- 2 cups shredded cooked chicken
- 1 (15 ounce) can Progresso black beans, drained
- 1½ cups shredded Mexican cheese (divided)
- 1 (6.5 ounce) pouch Betty Crocker cornbread mix
- 1/3 cup milk
- 1 egg
- 2 tablespoon melted butter

Directions

1. Preheat oven to 350 degrees. Heat oil in a medium skillet over medium-high heat. Add onion and jalapeno and cook for 5 minutes until the onion is translucent.
2. Transfer onion and jalapeno mixture to a large mixing bowl. Add enchilada sauce, salsa, chicken, black beans, and 1 cup of Mexican cheese. Stir all ingredients until evenly mixed.
3. Transfer mixture to a pie plate that has been greased with cooking spray. Pat the mixture down with a spoon so that it is nice and even.
4. In a separate bowl, whisk together cornbread mix, milk, egg and melted butter until combined and smooth. Then spoon the mixture on top of the enchilada mixture until the entire pie is covered.
5. Bake for 15-20 minutes, until the cornbread topping is set and the edges are just beginning to brown. Remove the pie, and top with an additional 1/2 cup of shredded cheese. Bake for an additional 3-4 minutes until cheese is melted. Remove and serve immediately.