

# CHICKEN TAMALE CASSEROLE

## THE INGREDIENTS

### CORNBREAD

- ½ cup cornmeal
- 2 tbsp sugar
- ½ tsp salt
- 1 tbsp baking powder
- 1 egg
- 4 tbsp butter, melted
- 1/3 cup buttermilk
- 1 cup creamed corn
- ½ can (4.5 oz) diced green chilis

### CHICKEN MIXTURE

- 1 rotisserie chicken
- 4 Roma tomatoes
- 1 can chilis in adobo sauce (1 chili only)
- 2 cloves garlic, roughly chopped
- 1 tsp salt

### TOPPING

- 2 cups Mexican cheese, shredded
- 1 tsp cracked pepper
- Cilantro, chopped
- Green onion, chopped
- Avocado slices
- Jalapeno, sliced
- Red onion

## THE STEPS

1. Preheat oven to 400°F. In a large bowl, whisk cornmeal, sugar, salt, and baking powder. Whisk in egg, butter, buttermilk, creamed corn and chilis.
2. Pour into your Stargazer Cast Iron skillet and bake for 15 minutes or until batter is set and cooked through. Remove from oven and set aside.
3. In a food processor, create the sauce by pulsing the tomatoes, adobo chili, garlic and salt together.
4. In a medium saucepan over medium heat, add a touch of oil then the shredded chicken. Pour sauce over chicken and cook until the majority of the liquid is absorbed.
5. Pour chicken mixture over the top of the cornbread in an even layer. Top with cheese and bake for 10 minutes or until cheese is hot and melted.
6. Top with cilantro, green onion, avocado, jalapeno and red onion and serve.

