

Chicken Cornbread Casserole



If you know North American cooking, you know that casseroles are a favorite especially for easy, fast, and delicious family dinners. Here's a great recipe that my older sister, who is a great cook, found in a magazine many years ago and it is still one of my favorites to this day.

Ingredients:

CORNBREAD:

1/2 cup butter (I use half of this amount and add a little olive oil)
1 onion
1 garlic clove
1 can whole kernel corn
1 can cream corn (I use Campbell's Cream Corn- Crema de Elote)
1/4 tsp. salt
2 eggs, beaten
1-7 oz. pkg cornbread mix. —————-(If not available, make your own dry mix with the ingredients here: <http://www.food.com/recipe/jiffy-corn-muffin-mix-copycat-345502>)

TOPPING:

2 1/2 cup cubed cooked chicken
2 Tbsp. chopped green chilies (or jalapeños for you chile lovers)
1/4 tsp. black pepper
1 1/2 cup sour cream
4 oz. can or fresh cooked mushrooms (drained and chopped)
2 cups shredded cheddar cheese (or gouda cheese)

Directions:

Heat oven to 375° Fahrenheit. Grease 13 X 9 inch Pyrex dish. Melt butter in small skillet over medium heat. Add onion and garlic; cook until tender. Set aside. In large bowl, combine both cans of corn, salt, and eggs; mix well. Add muffin mix; mix well. FOLD in cooked onion mixture. Pour into baking dish. In large bowl combine all toppings except cheese; mix well, spoon over cornbread to within 1-inch of edges. Sprinkle cheese over top of dish. Bake 35-40 minutes or until edges are golden brown.