

Chicken Tamale Pie



PREPARATION TIME
20 minutes



COOKING TIME
20 minutes



PERFECT PARTNER
grilled vegetables



SHOPPING LIST

- salsa • corn • cornmeal

ON HAND

- onion • margarine • flour
- baking powder • salt • egg
- oil • chili powder • milk
- cooked chicken



Over an extended period of time, baking powder loses its potency. Instead of buying more, make your own—1 teaspoon baking soda combined with 2 teaspoons cream of tartar equals 1 tablespoon baking powder.

INGREDIENTS

- 1 small onion, chopped
- 1 tablespoon butter or margarine
- 1 1/2 cups salsa
- 1 cup canned corn, drained
- 1 1/2 cups chopped cooked chicken
- 3/4 cup cornmeal
- 1 tablespoon all-purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon chili powder
- 1 egg, beaten
- 1/3 cup milk
- 1 tablespoon vegetable oil

SERVES 6

COOKIN' *Express*

• The 2 main types of cornmeal are steel-ground and stone-ground. Stone-ground is more perishable; for freshness, store it in an airtight container in the refrigerator for up to 4 months. Steel-ground can be stored at room temperature for a year or more.

Make Ahead

Prepare through step 1 up to a day ahead. Store, covered, in the refrigerator. Bring to room temperature before proceeding with step 2.

1 Preheat oven to 425°F. Sauté onion in butter in a large skillet over medium heat. Stir in salsa, corn and chicken. Simmer for 10 minutes. Lightly grease a large casserole.



2 Pour chicken mixture into prepared casserole.



3 Combine cornmeal, flour, baking powder, salt and chili powder in a large bowl. Add egg, milk and oil; mix well.



4 Spread cornmeal mixture over top of chicken. Bake for 20 minutes or until crust is golden brown. Cut pie into wedges.

