

CHICKEN TAMALES PIE

- 8.5 OUNCE JIFFY CORN MUFFIN MIX
- 14.5 OUNCE CAN CREAM-STYLE CORN
- 2 EGGS, LIGHTLY BEATEN
- ½ CUP SOUR CREAM
- ¼ CUP HALF & HALF
- 1 TEASPOON CHILI POWDER
- ½ TEASPOON CUMIN
- 2 CUPS TACO CHEESE BLEND, SHREDDED, DIVIDED
- 1 CAN GREEN ENCHILADA SAUCE
- 1 SHREDDED ROTISSERIE CHICKEN
- ¼-½ CUP CHOPPED CILANTRO
- OPTIONAL TOPPINGS: DICED TOMATO, SOUR CREAM, SLICED BLACK OLIVES, CHOPPED GREEN ONIONS, SALSA

Preheat the oven to 400 degrees F. Spray a 9x13 inch casserole dish with nonstick cooking spray.

In a large bowl combine the corn muffin mix, creamed corn, eggs, sour cream, half and half, chili powder, cumin, and 1 cup of cheese. Mix ingredients until well incorporated and pour into the casserole dish. Bake for 20 minutes.

Remove casserole dish from oven then pierce the baked cornbread several times using a knife. Let it cool for about 20 minutes to let it flatten out. Pour the enchilada sauce over the top of the casserole. Top with the shredded chicken and remaining cheese. Bake for additional 20 minutes.

Let cool for 10-15 minutes before slicing into pieces, garnish with the cilantro and serve with additional desired toppings.