

# THE CULINARY

*Playground*



## Chicken Cornbread Casserole

*Serves 6*

### Cornbread

3 ounces milk  
1 large egg  
3 tablespoons oil  
1 1/2 tablespoons butter, melted  
3/4 cup flour  
1/3 cup sugar  
1/4 cup cornmeal  
1/2 tablespoon baking powder  
1/4 teaspoon salt

In a large bowl, combine the milk, egg, oil and butter and whisk until smooth and uniform in color. Add the dry ingredients and then stir just until combined. Set aside. Preheat oven to 375 degrees.

### Casserole

1 chicken breast cooked and shredded (about 1 1/2 cups)  
1 (10 oz) can diced tomatoes, (with green chilis if preferred), drained  
1 cup shredded cheddar cheese  
1/2 cup sour cream  
1/4 cup chopped fresh cilantro  
1 small red onion, diced  
1/2 cup frozen sweet corn  
1 tablespoon ground cumin  
1/2 lime, juiced  
1 jalapeno, seeded and chopped, if desired  
Optional toppings; sour cream, sliced avocado, fresh cilantro

In a medium bowl combine all the Casserole ingredients. Add Casserole ingredients to bowl with cornbread and stir gently until combined. Pour mixture into prepared pan.

Bake until golden brown, 30-35 minutes.

Let stand 5 minutes, top with optional toppings if desired and serve.

**THE CULINARY PLAYGROUND**  
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