

## INGREDIENTS

- 4 ounces organic shredded cheddar cheese
- 4 ounces organic shredded Monterey Jack or Pepper Jack cheese
- 1/3 cup organic milk
- 1 free range/organic egg
- 1 teaspoon ground organic cumin
- 1/8 teaspoon ground organic red pepper
- 1 (14 3/4-ounce) can organic cream-style corn
- 1 (8.5-ounce) box organic corn muffin mix (Jiffy works great)
- 1 (4-ounce) can organic chopped green chiles
- 1 (10-ounce) can organic red enchilada sauce
- 1 cup cooked organic shredded chicken
- Salt and pepper, to taste
- Organic cilantro, for topping
- Organic jalapeno slices, for topping

## INSTRUCTIONS

1. Preheat the oven to 400 degrees.
2. Spray a 13x9 baking dish with cooking spray.
3. Combine the cheeses in a small bowl.
4. In a large bowl, stir together 1/4 cup of the combined cheese, the milk, egg, cumin, red pepper, corn, muffin mix, and the green chiles. Stir until just combined.
5. Pour into the prepared pan and bake for 15 minutes or until just set.
6. Remove the cornbread from the oven and pierce all over with a fork.
7. Pour the enchilada sauce over the corn bread.
8. Top with the chicken and remaining cheese.
9. Return to the oven for another 15 minutes.
10. Sprinkle with the chopped cilantro or jalapeno slices and serve.



## Chicken Tamale Casserole



6 servings



30 minutes

This recipe is a family favorite, and a great, quick meal that you can throw together using leftover chicken. We hope you enjoy this meal with your family and the time it saves you in the kitchen!

### FEATURED FARMERS

Country Fresh Herbs

Frecker Farms

Kepner Farmers, Poultry