

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chicken and Chiles Casserole

Adapted from the Texas Morning Glory Cookbook

A great brunch dish, very quick to prepare and frightfully tasty...

*1 can (14.5 oz) enchilada sauce
½ cup sour cream, plus ⅓ cup
1 can (4.5 oz) chopped green chilies, drained
1 can (11 oz) Mexicorn, drained
1 jar (4 oz) pimientos, drained, chopped
1 can (10 oz) chunk white chicken, drained
⅓ cup quick-bread mix (Pillsbury)
⅓ cup self-rising yellow cornbread mix
2 tsp sugar
1 egg
1 Tbsp vegetable oil*

Heat oven to 400° F. In a 2-qt casserole, combine sauce and ½ cup sour cream. Stir in chiles, corn, pimientos and chicken. Microwave on high for 3-5 minutes (depending on the power of your oven) to heat mixture.

Meanwhile, combine quick-bread and cornbread mixes with sugar in a large mixing bowl. Make a well in the center, then add egg, oil, and remaining sour cream. Mix liquids together, then work in the dry stuff to make a dough. Drop dough by tablespoons onto the chicken mixture. Bake for 20 minutes. Serve with your favorite garnishes, like sliced olives, salsa or whatever.

Yield: Four to six servings
Preparation time: 10 minutes
Cooking time: 20 minutes

