

*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

