

CHICKEN CHILI & CORNBREAD PIE

“Pair this scrumptious and easy pork with sliced tomatoes and fragrantly spiced pan-browned potatoes and spinach and you’ve got an impressive meal.”

Ingredients:

- 1 container Signature Chicken Chili (650 ml)
- 1 pkg cornbread or corn muffin mix (240 g)
Ingredients to make cornbread as directed on package
- ¾ cup shredded cheddar cheese, optional

Directions:

1. Preheat oven to 375 F (190 C). Spoon chili into a greased 9-inch pie plate. Cover with vented plastic wrap and microwave for 2 ½ minutes to 3 minutes or until hot in the centre.
2. Meanwhile, make cornbread as package directs.
3. Spoon cornbread mixture over chili, spreading to edges.
4. Bake for 20 to 25 minutes or until golden and the tip of a sharp knife inserted in the centre comes out clean. If desired, top with cheese the last 10 minutes of baking.

Makes 6 servings.

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