



## Winn-Dixie Supermarkets - Jiffy Chicken Tamale Casserole



### Ingredient List

- 1 (8.5 oz.) box Jiffy Corn Muffin mix
- 1 to 2 cups 4-cheese Mexican blend
- 2/3 cup milk
- 1 egg beaten or 1/4 cup Egg Beaters
- 1 tsp. ground cumin
- 1/4 tsp. red pepper flakes
- 1 3/4 cups frozen corn (white or white & yellow mix)
- 1 (4 oz.) can chopped green chiles, drained
- 1 to 2 10 oz. cans red enchilada sauce
- 2 cups cooked & shredded chicken breast (about 2 breasts)\*
- 1/2 cup sour cream

\*You may substitute a rotisserie chicken

### Directions

Preheat oven to 400 degrees.

Stir well to combine 1/4 cup of the cheese with the milk, egg, cumin, corn, red pepper, corn muffin mix, and green chiles in a large bowl. (Use the hotter green chiles for a spicier dish).

Grease a 9x13 baking dish with cooking spray and pour mixture inside.

Bake at 400 degrees until mix is firm and cooked, about 15 minutes. Poke into it with a fork just to check.

Pierce the entire surface of the cooked corn bread mixture with a fork (to allow sauce to run into).

Pop it back in the oven (at 400) for another 10 minutes or until the cheese melts.

Remove from oven, let stand for 5 minutes, and serve with sour cream.