

Taste of Home



Easy Chicken Tamale Pie

★★★★☆

All you need are some simple ingredients from the pantry to put this slow-cooker meal together. I love that I can go fishing while it cooks. —Peter Halferty, Corpus Christi, Texas

TOTAL TIME: Prep: 20 min. Cook: 7 hours**YIELD:** 8 servings.

Ingredients

1 pound ground chicken

1 teaspoon ground cumin

1 teaspoon chili powder

1/2 teaspoon salt

1/4 teaspoon pepper

1 can (15 ounces) black beans, rinsed and drained

1 can (14-1/2 ounces) diced tomatoes, undrained

1 can (11 ounces) whole kernel corn, drained

1 can (10 ounces) enchilada sauce

2 green onions, chopped

1/4 cup minced fresh cilantro

1 package (8-1/2 ounces) cornbread/muffin mix

2 large eggs, lightly beaten

1 cup shredded Mexican cheese blend

Optional toppings: Sour cream, salsa and minced fresh cilantro

Directions

1. In a large skillet, cook chicken over medium heat until no longer pink, 6-8 minutes, breaking into crumbles. Stir in seasonings.



- 2.** Transfer to a 4-qt. slow cooker. Stir in beans, tomatoes, corn, enchilada sauce, green onions and cilantro. Cook, covered, on low until heated through, 6-8 hours.

 - 3.** In a small bowl, combine muffin mix and eggs; spoon over chicken mixture. Cook, covered, on low until a toothpick inserted in cornbread layer comes out clean, 1-1-1/2 hours longer.

 - 4.** Sprinkle with cheese; let stand, covered, 5 minutes. If desired, serve with toppings.
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