

# White Chicken Chili Casserole



This is a great snowy Sunday, watching football in front of the fire kind of meal

Serves 6

2T olive oil	1T Cajun seasoning	1c cornmeal
2 large onions, diced	2 ~ 16oz cans cannellini beans, do not drain	3 eggs, beaten
4 garlic cloves, minced	1c chicken, shredded	1t salt
1 large red bell pepper, chopped	1 ~ 14oz can chicken broth	1/2t baking soda
1 jalapeno pepper, diced	8oz creamed corn	3/4c buttermilk
2t cumin		1/4c canola oil

Heat olive oil over medium heat in large Dutch oven. Add onion, garlic, red bell pepper, jalapeno, cumin and Cajun seasoning. Stir well and cook until vegetables are tender. Add cannellini beans and their broth, shredded chicken and chicken broth. Bring to a boil, reduce heat and simmer 20 minutes.

Spray a 9" x 13" baking dish with non~stick cooking spray. Spread chicken chili evenly over bottom of baking dish.

Preheat oven to 400. Spray 6 muffin tins with non~stick spray or line with paper liners sprayed with non~stick spray.

In large bowl, mix together creamed corn, cornmeal, eggs, salt, baking soda, buttermilk and oil. Spread a 2" thick layer of cornbread mixture over chili. Pour remaining batter into muffin tins.

Bake muffin tins about 25 minutes or until cooked through and golden brown on top. While muffins are baking, bake casserole about 25 minutes or until crust is cooked through and filling is hot and bubbly. Serve muffins on side with chili casserole.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)