THE J.M. SMUCKER Co

Creamy Tex Mex Casserole

Prep Time	Cook Time	Serves	Difficulty
45 mins	40 mins	6	N/A

Ingredients

- 1 tbsp (15 mL) vegetable oil
- 1 onion, chopped
- 2 red peppers, chopped
- 1 cup (250 mL) corn kernels
- 1 tbsp (15 mL) Tex Mex spice mix, or to taste
- 2 tbsp (30 mL) **Robin Hood®** Original All Purpose Flour

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- 1 can (354 mL) **Carnation®** Evaporated Milk, any type
- 3 cups (750 mL) leftover cooked chicken, beef, pork or vegetables
- 4 green onions, sliced
- 1/4 cup (50 mL) **Bick's®** Hot Pepper Rings, optional
- **Cornbread Topping:**
- 1/4 cup (50 mL) butter, melted
- 2 eggs
- 1 cup (250 mL) **Carnation®** Evaporated Milk, any type
- 2 tbsp (30 mL) sugar
- 1 tsp (5 mL) salt
- 1 cup (250 mL) **Robin Hood®** Original All Purpose Flour
- 1 cup (250 mL) cornmeal
- 1 tsp (5 mL) baking powder
- 1 cup (250 mL) shredded cheddar cheese
- **Toppings, Optional:**
- sour cream
- **Bick's®** Hot Pepper Rings
- fresh cilantro
- salsa
- avocado slices
- black olives

Directions

Step 1:

Preheat oven to 375°F (190°C). Heat vegetable oil over medium heat in 10-12" (25 cm – 30 cm) oven proof skillet. Cook onions, red pepper until tender crisp, about 5 minutes. Add corn kernels and cook until heated through. Season with Tex Mex spice and cook, stirring, 1 minute. Sprinkle with 2 tbsp (30 mL) flour and stir to coat vegetables. Add 1 can of evaporated milk and bring to a boil over medium heat, stirring constantly until mixture thickens. Mix in cooked chicken. Top with green onions and hot pepper rings if using.

Step 2:

Cornbread topping: Combine first 5 ingredients in small mixing bowl with a fork. Stir in dry ingredients. Spread over chicken mixture and sprinkle with shredded cheese.

Step 3:

Bake in preheated oven, 20-25 minutes until top is puffed and golden and chicken mixture bubbles. Remove from oven and top with toppings if desired.

Tip: For a Gluten Free version, use **Robin Hood®** Gluten Free Flour Blend in place of All Purpose Flour and ensure all

other ingredients are gluten free.

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