**Chicken Tamale Pie**

Making homemade tamales are a special treat, but they require so much time to make. This recipe gives you the same taste, in half the time. The best part is that is uses your leftover chicken to create a whole meal in a skillet!

**Ingredients**

* 5 tablespoons of Challenge Butter, divided
* 1 large onion, diced
* 2 cloves garlic, minced
* 2 tablespoons of taco seasoning
* 2 cups of pre-cooked chicken, shredded or diced
* 1 cup of enchilada sauce, divided
* 2 (10 ounce) cans of mild canned tomatoes with green chilies, drained
* 1 box of corn muffin mix
* 1/2 cup of sour cream, plus extra for garnish
* 1 egg, lightly beaten
* 1 (14.75 ounce) can of cream style sweet corn
* 2 cups of Mexican Blend shredded cheddar
* 1/8 cup of cilantro, diced for garnish

**Directions**

1. Preheat oven to 400 degrees.
2. In a large skillet over medium heat, add 2 tablespoon of butter. Add onion, and cook until soft, about five minutes. Stir in garlic and cook until fragrant for one additional minute. Add chicken and stir until combined. Season mixture with taco seasoning. Remove from pan and place in a bowl, stir in 3/4 cup of enchilada sauce and the canned tomatoes.
3. Clean skillet with paper towel. Place the remaining butter in skillet and melt over medium temperature. Remove 2 tablespoons of melted butter and place into a medium bowl for the cornbread crust. Using a pastry brush, coat the inside of skillet with the remaining 1 tablespoon of butter left in skillet.
4. Add corn muffin mix to bowl with melted butter. Stir in sour cream and creamed corn.
5. Pour mixture into prepared skillet and bake for 15 minutes.
6. Remove from oven and poke holes in cornbread crust with the bottom of a butter knife or fork. Pour remaining 1⁄4 cup enchilada sauce over cornbread, and top with prepared chicken mixture.
7. Sprinkle with cheese, and return to the oven. Bake pie for 20 minutes.
8. Garnish with cilantro and sour cream before serving.

**Serves Four**

**Chefs Tips**

* If your family likes hot tamales, add 1-2 tablespoons of diced fresh jalapeno.
* For a special touch, feel free to serve with diced fresh tomatoes or some salsa. For extra crunch, sprinkle on crushed corn or tortilla chips.
* No leftover chicken? Leftover precooked shredded pork or pot roast works well too!
* Since only a cup of enchilada sauce is needed, freeze or refrigerate the remaining sauce to use for taco seasoning, or to spice up your nachos!

**Intro:**

Making homemade tamales are a special treat, but they require so much time to make. This recipe gives you the same taste, in half the time. The best part is that is uses your leftover chicken to create a whole meal in a skillet!