



Cajun Chicken Thigh Cornbread Pie

WITH SOUR CREAM AND RED BELL PEPPER

Classic



Prep & Cook Time

50-60 MIN

Cook Within

5 DAYS

Difficulty Level

EXPERT

Spice Level

SPICY

You Will Need

Olive Oil, Salt, Cooking Spray
Mixing Bowl, Medium Oven-Safe Casserole Dish, Large Non-Stick Pan

Ingredients

- 10 oz. Diced Chicken Thighs
- 1 oz. Shredded Cheddar-Jack Cheese
- 8 oz. Carrot
- 2 Green Onions
- 1 Jalapeño Pepper
- 5 oz. Corn Muffin Mix
- 1 Red Bell Pepper
- 2 oz. Sour Cream
- 2 tsp. Cajun Seasoning
- 1 Yellow Onion

Customize It Options

- 10 oz. Ground Pork
- 10 oz. Ground Beef
- 10 oz. Diced Boneless Skinless Chicken Breasts

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef		Ground Pork	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/21849

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- If using any fresh produce, thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Prepare a casserole dish with cooking spray. For best results, use a 1½ or 2-quart casserole dish. You may also use a small cast iron skillet.
- Ingredient(s) used more than once: **corn muffin mix, green onions**



1. Prepare the Ingredients

- Peel, trim, and cut **carrot** into ¼" slices on an angle.
- Stem, seed, remove ribs, and cut **red bell pepper** into ½" dice.
- Trim and thinly slice **green onions**, keeping white and green portions separate.
- Halve and peel **onion**. Cut halves into ½" dice.
- Stem **jalapeño**, halve, seed, remove ribs, and mince. *Retain seeds for more spice. Wash hands and cutting board after working with jalapeño.*
- Pat **chicken** dry. *Don't worry about trimming. Excess fat will render while cooking and add flavor.*

Customize It Instructions

- If using **diced chicken breasts**, follow same instructions as diced chicken thighs.
- If using **ground beef**, follow same instructions as chicken in Step 3, breaking up until no pink remains and beef reaches minimum internal temperature, 4-6 minutes.
- If using **ground pork**, follow same instructions as chicken in Step 3, breaking up until no pink remains and pork reaches minimum internal temperature, 5-7 minutes.



2. Make the Topping

- Set aside 2 Tbsp. **corn muffin mix**.
- In a mixing bowl, combine remaining corn muffin mix, ⅓ cup **water**, **cheese**, and **green portions of green onions** (reserve a pinch for garnish).
- Stir mixture until combined and a thick, spreadable batter forms. *If too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.* Set aside.



3. Start the Filling

- Place a large non-stick pan over medium-high heat and add 1 tsp. **olive oil**.
- Add **chicken, carrot, red bell pepper, Cajun seasoning, jalapeño** (use less if spice-averse), **onion, white portions of green onions**, and ¼ tsp. **salt** to hot pan. Stir occasionally until chicken reaches a minimum internal temperature of 165 degrees, 7-8 minutes.



4. Finish the Filling

- Add reserved 2 Tbsp. **corn muffin mix** to pan and stir until dissolved.
- Add ¼ cup **water** and bring to a simmer. Once simmering, stir occasionally until slightly thickened, 1-2 minutes.
- Remove from burner.



5. Bake Pie and Finish Dish

- Transfer **filling** to prepared casserole dish. Top filling with **topping**. *For best results, use a spatula dipped in water or sprayed with **cooking spray** to smooth top. Don't worry if topping layer is thin.*
- Bake in hot oven until topping is golden-brown, 20-25 minutes.
- Carefully remove from oven. Let cool and slightly set, 5 minutes.
- Plate dish as pictured on front of card, garnishing with **sour cream** and reserved **green portions of green onions**. Bon appétit!