YIELD: 6-8

Turkey Chili Cornbread Pie

Ingredients

TURKEY CHILI

- 1 1/2 pounds ground turkey
- 1 tablespoon olive oil
- 1 medium onion, chopped
- 2 1/2 teaspoons chili powder
- salt and pepper to taste (about 1 teaspoon salt, 1/4 teaspoon pepper)
- 2 large garlic, chopped
- 1 28 ounce can crushed tomatoes
- 1 1/2 cup corn kernels (frozen or drained if using canned)
- 1 15 1/2 ounce black beans, rinsed and drained

CORNBREAD TOPPING

- 1 cup cornmeal
- 1 cup all-purpose flour
- 1 teaspoon salt
- 1 tablespoons sugar
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1 cup milk
- 2 eggs, large
- 6 tablespoons butter, unsalted, melted and cooled
- Sour cream or Greek yogurt for topping (optional)
- jalapeno slices for topping (optional)

Instructions

- Preheat oven to 375 degrees and lightly coat with non stick baking spray a baking dish or 2 pie dishes. Set aside.

- Heat oil over medium high heat and add turkey to a large skillet. Break up meat and when almost completely cooked, add onion and cook until meat is no longer pink and the onion is soft and fragrant. Blend in garlic and chili powder. Once combined add crushed tomatoes and corn. Simmer for 5-7 minutes. Remove from heat and stir in beans and season with salt and pepper to taste.

- In two separate small bowls whisk together milk, eggs and butter, and then whisk in the other bowl the cornmeal, flour, sugar, baking powder, baking soda and salt. Add liquid mixture to cornmeal and mix until combined.

- Put chili in prepared baking or pie dishes and top with cornbread mix. Bake for about 25 minutes or until bread is lightly golden.

Notes

You can use two pre-made cornbread mixes like Jiffy if you prefer.

Did you make this recipe?

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CATEGORY: Main Dish