

Chicken Chili Verde with Corn Bread

8-10 Boneless Chicken Breasts (quartered)
3-10 oz. cans Old El Paso Green Enchilada Sauce
10 oz. can Cream of Chicken Soup
3 small boxes Corn Bread Mix
1 small can Chopped Green Chilies
1 small can Chopped Jalapeno Chilies (optional)
Eggs
Milk
Salt & Pepper
Vegetable Oil
Water as needed

Start with all the coals on the bottom of a 12" Dutch Oven. Brown the chicken in vegetable oil & season to taste. Add chilies, enchilada sauce, & soup then stir to mix.

Move all but 6 coals to the top of the Dutch Oven. Coals should be evenly spaced on the bottom & on the lid. Close oven & simmer for about 15 minutes. If the sauce is too thick, then add water as needed.

Mix corn bread in a mixing bowl & pour on top of the chicken mixture. How fast the corn bread will brown depends on the heat of the coals - check after about 6 or 7 minutes. When the corn bread is a golden brown, it is ready to be served.

Serving Suggestion: Serve with a dinner salad or fruit salad.