

## Cooking Lady's

## Chicken Tamale Pie

## *Ingredients*

1 4lb chicken 2 large onions

3 tbsp butter

½ c flour

1 can sliced olives

1 can packed tomatoes

2 tbsp hot chili powder

1 tsp salt

## What To Do:

Preheat oven to 350 degrees.

Boil chicken til tender (can substitute pre-roasted chicken) and shred.

Chop and sauté onions in butter. Remove from heat then add flour, olives, cut up chicken

meat, tomatoes, hot chili powder and salt. Cool and place in 9x13 casserole.

Mix batter ingredients together and cover the casserole.

Bake for 45 minutes.

For Batter:

1 cup regular flour

1 cup yellow corn meal

1 teaspoon salt

 $1 \frac{1}{2}$  sticks butter, melted

2 teaspoons baking powder

2 cups whole milk