

South of the Border Chicken Skillet Pie

Pie Pastry Shell:

1 cup buttermilk
1/2 cup All-Purpose Flour
1/2 cup Cornbread mix (Jiffy)
2 tbs butter, melted
1 egg, beaten
1/2 tbs sugar
1/2 tsp baking powder
1/4 tsp baking soda
1/4 tsp salt

Pie Filling Ingredients

2 Poblano Peppers, halved length-wise and seeds removed
1 Red Pepper, chopped
1 onion, chopped
2 cloves garlic, chopped
1 cup Shredded rotisserie chicken
1/2 tsp cumin
1/2 tsp dried oregano
1 tsp smoked paprika
1 tsp chili powder
1 tsp salt
1/4 tsp pepper
1/4 cup chicken stock
1/4 cup cream cheese (softened)
1/3 cup shredded pepper jack
Olive oil

Cooking Instructions:

1. Mix all pastry dough ingredients together in bowl, set aside
2. In a separate mixing bowl, add all dry spice ingredients to the shredded chicken, mix and set aside
3. Coat fry pan with oil, add onions and peppers and saute over medium heat for 10-15 minutes until soft
4. While onion/pepper are cooking place poblano peppers on a cookie sheet in the oven for 15 min to soften. Remove from oven when pliable, but not "flat".
5. Remove pan from heat, stir in garlic and after 1 minute add mixture to the chicken bowl
6. Add cream cheese and chicken stock into warm pan and mix until melted.
7. Pour mixture into the chicken, pepper, onion mixture to form filling
8. Place the halved poblano peppers into the cast iron pan to act as the crust
9. Fill each pepper with the chicken pie filling and top with pepper jack cheese
10. Spoon pastry batter over the top of each pie
11. Bake in 350-degree oven for 30-35 minutes. If pastry is browning too quickly, place foil on top to slow down browning