

Country Chicken Green Bean Cornbread Pie

A creamy chicken, green bean, and corn filling baked beneath a golden cornbread topping, with optional cheddar for a cheesy finish.



PREP

15 minutes

COOK

50 minutes

TOTAL

1 hour 15 minutes

SERVES

6 servings

INGREDIENTS

- 2 cups fully cooked shredded chicken
- 1 can (about 15 ounces) green beans, drained well
- 1 can (about 15 ounces) whole-kernel corn, drained well
- 1 cup low-sodium chicken broth
- 1 cup milk, divided: 2/3 cup for filling and 1/3 cup for topping
- 2 tablespoons butter, plus a little for greasing
- 2 tablespoons all-purpose flour, for the filling gravy
- 1 package (8.5 ounces) corn muffin or cornbread mix that calls for 1 egg and 1/3 cup milk
- 1 large egg
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- Salt and black pepper, to taste
- 1 cup shredded cheddar cheese, optional, for topping

DIRECTIONS

1. Prepare the oven and dish: Heat the oven to 400 degrees F. Grease a 3-quart casserole dish with enough headroom for the cornbread to rise. Set it on a rimmed baking sheet to catch any drips. A standard shallow 9-inch pie plate is too small for the full batch. Drain the canned beans and corn thoroughly.
2. Make a light gravy: Melt the butter in a large saucepan or deep skillet over medium heat. Stir in the flour and cook for 1 minute. Gradually whisk in the broth, then 2/3 cup of the milk, keeping the remaining 1/3 cup separate for the topping. Add the onion and garlic powders. Simmer gently for 3 to 5 minutes, stirring, until the sauce lightly coats a spoon.
3. Heat the filling: Fold the cooked chicken, drained green beans, and drained corn into the gravy. Heat gently for several minutes, until the filling is hot throughout. Taste and add pepper and salt only as needed. If very thick, add a small splash of broth; it should be spoonable rather than runny. Transfer the hot filling to the greased casserole dish and spread evenly.
4. Mix and add the cornbread: In a separate bowl, stir the cornbread mix, egg, and reserved 1/3 cup milk just until combined, following any additional package mixing directions. Do not add the full cup milk or a separate 1/3 cup water to this batter. Drop spoonfuls evenly over the hot filling and gently join them into a layer without stirring into the gravy.
5. Bake until the topping is done: Bake for about 30 to 40 minutes, until the cornbread is set and golden and the center of the chicken filling reaches 165 degrees F. If using cheddar, scatter it over the topping during the final 10 minutes. Check the cornbread

itself with a toothpick, stopping before the wet filling: it should come out without raw batter. If the top browns early, tent loosely with foil and keep baking until the middle is done.

6. Rest and serve: Let stand for about 10 minutes so the gravy settles and the cornbread is easier to portion. Spoon into bowls with chicken, vegetables, and a piece of golden topping in each serving.

SWAPS & NOTES

Timing is approximate and includes stovetop filling preparation, up to 40 minutes baking, and a 10-minute rest. A cold filling or deeper dish can require longer.

The milk is divided between filling and batter. The topping amounts match an 8.5-ounce mix prepared with 1 egg and 1/3 cup milk; follow your specific package if it differs.

Butter and flour lightly thicken the broth and milk into gravy before assembly. Use hot, spoonable filling to help the cornbread bake at the underside.

Use a roomy casserole dish rather than a standard shallow pie plate. A wider dish gives a thinner topping; a deeper one can need more oven time.

TIPS FOR SUCCESS

Whisk liquid into the flour mixture gradually for a smooth gravy.

Keep the filling hot while mixing the topping.

Mix cornbread batter gently and only until combined.

Add optional cheese late in the bake so it does not brown before the cornbread sets.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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