

Old-Fashioned Chicken Cornbread Pot Pie

Creamy cooked chicken and mixed vegetables under a tender cheddar cornbread topping, made with a properly mixed boxed batter.



PREP

15 minutes

COOK

40 minutes

TOTAL

1 hour 5 minutes

SERVES

4 to 6 servings

INGREDIENTS

2 cups cooked shredded chicken
 1 cup frozen mixed vegetables
 1 can (10.5 ounces) condensed cream of chicken soup
 1/2 cup milk, for filling
 1 package (8.5 ounces) corn muffin mix
 1 large egg, for topping
 1/3 cup milk, for topping, or package amount
 1/2 cup shredded cheddar cheese
 Salt and pepper, to taste
 Butter or cooking spray, for dish

DIRECTIONS

1. Heat oven to 400 degrees F. Grease a deep 9-inch pie dish of at least 2-quart capacity, or use a 2 1/2-quart casserole.
2. Warm chicken, vegetables, soup, and filling milk in a saucepan, stirring, until evenly hot. Season lightly. Transfer to dish on a rimmed baking sheet.
3. Prepare corn muffin mix with egg and topping milk according to its label. Fold in cheddar; do not beat smooth.
4. Spoon batter gently over hot filling. Bake 25 to 35 minutes until topping is set without wet batter and filling reaches 165 degrees F. Tent if needed.
5. Rest 10 minutes; serve with a spoon.

SWAPS & NOTES

Filling milk and topping milk are separate. This version uses a full small mix package, not one cup dry mix plus a large quantity of oil.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/old-fashioned-chicken-cornbread-pot-pie/>