Cornbread Chicken Pot Pie

Cornbread chicken pot pie replaces pastry with a soft cornmeal batter baked over hot chicken gravy. Use a roomy dish and check both the cornbread center and filling before serving.



Prep 20 min • Cook 50 min • Additional 10 min • Serves 6

Ingredients

- 2 cups (280 g) cooked chicken, diced
- 2 cups (300 g) frozen mixed vegetables, thawed and drained
- 1 small onion (100 g), diced
- 2 tbsp (28 g) unsalted butter
- 3 tbsp (24 g) all-purpose flour, for filling
- 1 1/2 cups (360 ml) low-sodium chicken broth
- 1/2 cup (120 ml) milk, for filling
- 1/2 tsp (0.5 g) dried thyme
- 1/2 tsp (3 g) fine salt, divided
- 1/4 tsp (0.5 g) black pepper
- 3/4 cup (90 g) fine yellow cornmeal
- 1/2 cup (65 g) all-purpose flour, for topping
- 1 1/2 tsp (6 g) baking powder
- 1/2 cup (120 ml) milk, for topping
- 1 large egg (50 g)
- 2 tbsp (30 ml) neutral vegetable oil

Method

1. Heat oven to 400°F (200°C). Use a 3-quart (2.8 L) baking dish so the cornbread has room to rise.
2. Soften onion in butter for 5 minutes. Stir in the 24 g filling flour for 1 minute. Add broth and filling milk slowly, then thyme, half the salt and pepper. Simmer 4 minutes until thick.
3. Stir in chicken and vegetables; heat thoroughly and transfer the hot filling to the dish.
4. Mix cornmeal, topping flour, baking powder and remaining salt. Whisk topping milk, egg and oil separately; stir into dry ingredients just until no dry flour remains. Spread gently over the hot filling.

5. Bake 25 to 35 minutes until a tester inserted into the cornbread layer comes out without wet batter and filling reaches 165°F (74°C). Rest 10 minutes before spooning out.

Doneness

The cornbread must have no wet batter in its center and the filling must reach 165°F (74°C). Check the bread layer with a tester separately from the gravy.

Cook’s notes

Tip: Keep the filling hot when the batter goes on so the underside of the cornbread begins cooking promptly.

Avoid: A deep thick batter layer can remain gummy. Spread the measured batter evenly and avoid a smaller dish.

Variation: Add 1/2 cup (70 g) corn kernels to the filling and reduce mixed vegetables by the same weight.

Serving and storage

Divide the finished recipe into 6 portions. Prepare any optional side dishes separately.

Portion leftovers into shallow covered containers and refrigerate within 2 hours, or 1 hour when the surroundings exceed 90°F (32°C). Keep at 40°F (4°C) or colder and use within 3 to 4 days.

Freeze cooled baked portions airtight up to 2 months for best quality. Thaw in the refrigerator; the cornbread absorbs some gravy and softens.

Reheat portions in a 350°F (175°C) oven until the center reaches 165°F (74°C). Cover loosely if the topping browns before the filling or chicken is hot.

FAQ

Is the topping pie pastry?

No; it is a baking-powder cornbread batter.
Can I use cornbread mix?

Use enough prepared batter to make a thin layer and follow the mix directions; baking time may change.

Sources

Cooks.com - cornbread topping concept reference

https://www.cooks.com/recipe/t205z26b/chicken-pot-pie-with-a-cornbread-crust.html
USDA FSIS - safe cooking and leftover handling

https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/steps-keep-food-safe