

CHICKEN TORTILLA CORNBREAD



Featuring Kettle Cuisine's Chicken Tortilla

INGREDIENTS:

- 2 Cups Cornbread, fully baked, cooled
- 2 Cups Chicken Tortilla Soup
- 1 ea. Scallions, chopped

METHOD OF PREPARATION:

1. Preheat oven to 350°F.
2. Cut cornbread into 1" squares and place in a large mixing bowl.
3. Pour cold Chicken Tortilla Soup over cornbread squares.
4. Lightly mix by hand, evenly coating the cornbread with the soup.
5. Allow to sit for 10 minutes for soup to absorb into the cornbread.
6. Place into a cast iron pan or baking dish, pressing down lightly to fill.
7. Bake for 30-40 minutes until stuffing puffs up and begins to brown on the edges.
8. Remove from oven, let cool for 10 minutes.
9. Garnish with scallions and serve.

To learn more please contact us.

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