

CHILEAN CHICKEN AND CORN POT PIE

Makes 8 servings

Prep Time: 30 minutes

1 medium onion, chopped
2 cloves garlic, minced
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup chicken broth
 $\frac{3}{4}$ teaspoon chili powder
3 cups chicken, cooked, cubed or shredded
 $\frac{1}{2}$ cup black olives, pitted, sliced
 $\frac{1}{4}$ cup currants
2 cups corn kernels, frozen or fresh
 $\frac{1}{2}$ cup milk
1 large egg, beaten
 $\frac{1}{2}$ teaspoon salt

Preheat oven to 350 degrees. Butter a 2-quart baking dish.

- 1) In a medium heavy skillet, cook the onion and garlic in 1 tablespoon of the butter over medium heat for 3 to 4 minutes until soft.
 - 2) Stir in 1 tablespoon of the flour, then the chicken broth. Cook, stirring until thickened.
 - 3) Add the chili powder, chicken, olives and currants. Spoon into prepared casserole.
 - 4) Combine the corn, 1 tablespoon melted butter, 1 tablespoon flour, milk, beaten egg and salt. Spoon the custard mixture over the chicken mixture.
 - 5) Bake the pie for 35 minutes or until bubbly and speckled with brown.
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Per serving (approximate values): 240 Calories; 13.1 g Fat (48.6% calories from fat); 14.3g Protein; 16.9g Carbohydrate; 75mg Cholesterol; 488mg Sodium.