

# Chili Cornbread Pot Pies



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Try this fun new twist on chili and cornbread! Individual servings of warm, savory chili get topped with a slightly sweet cornbread lid. The chili can even be made a day ahead, then warmed before placing in ramekins and topping with cornbread batter.

**Makes 6**

## Ingredients

### Chili:

28-ounce canned diced tomatoes  
2 16 ounce cans kidney beans, drained  
1 tablespoon vegetable oil  
1 ½ pounds ground beef  
1 medium onion, minced  
1 ¾ teaspoons kosher salt, divided  
1 teaspoon ground black pepper, divided  
2 tablespoons tomato paste  
3 tablespoons chili powder  
1 tablespoon ground coriander  
1 tablespoon garlic powder  
2 teaspoons cumin  
2 teaspoons dried oregano  
2 cups water

## Directions

In a large bowl, use an immersion blender to puree about half of the tomatoes and one can of beans. You can also blend in a blender or food processor. Set aside.

In a large pot over medium-high heat, heat the oil. Add the beef, onion, 1 teaspoon of the salt, and ½ teaspoon of the pepper. Cook, breaking up with a spoon, until beef is no longer pink and a fond starts to form on the bottom, 12 to 15 minutes. Stir in the tomato paste. Add remaining salt and pepper, the chili powder, coriander, garlic powder, cumin, and oregano; cook for 2 minutes while scraping the bottom of the pot. Stir in the pureed tomatoes and beans, the remaining can of whole beans, and the water. Cover and bring to a boil, scraping the bottom of the pot occasionally. Once boiling, turn heat down to medium-low and offset the lid so some steam can escape. Cook for 25 to 30 minutes, until reduced slightly and flavors have come together.

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## Ingredients Continued...

### Cornbread Crust:

1 cup all purpose flour  
2/3 cup cornmeal  
1 teaspoon baking powder  
1 teaspoon baking soda  
¼ cup sugar  
1 teaspoon salt  
2 eggs  
2 tablespoons honey  
1/2 cup vegetable oil  
2/3 cup buttermilk

Shredded cheddar cheese, for serving

Sour cream, for serving

Chopped avocado, for serving

Diced jalapeno, for serving

## Directions Continued...

Preheat oven to 350°F.

For the cornbread crust, mix all ingredients together in a large bowl just until combined.

Fill 2-cup ramekins with 1 ½ cups chili, leaving about ½-inch space at the top. Top with ½ cup cornbread batter. Place ramekins on a baking sheet, then place in the oven. Bake for 25 to 30 minutes, until the tops are golden in the center and a toothpick comes out clean, 25 to 30 minutes. Let cool for 5 minutes before serving.

Serve with cheese, sour cream, avocado and jalapenos.