

CopyCat Cracker Barrel Chicken Casserole

Ingredients

Cornbread Topping:

1 cup yellow corn meal
1/3 cup all-purpose flour
1 1/2 teaspoon baking powder
1 tablespoon sugar
1/2 teaspoon salt
1/2 teaspoon baking soda
2 tablespoons vegetable oil
3/4 cup buttermilk
1 egg, beaten
1/2 cup melted butter

Chicken Filling:

1/4 cup chopped yellow onion
1/2 cup sliced celery
2 tablespoons butter
1 3/4 cup chicken broth
1 can (10.75 ounce size) cream of chicken soup
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 1/2 cups chopped cooked chicken

Directions

Preheat the oven to 375 degrees F. Grease a 8x8 baking dish.

Combine the cornmeal, flour, baking powder, sugar, salt, baking soda, oil, buttermilk, and egg in a bowl. Mix until smooth. Transfer to the greased baking dish. Bake at 375 degrees F for 20-25 minutes or until set in the middle. Remove from the oven and let cool completely.

When the cornbread is cooled, crumble half of the cornbread into a bowl (reserve the remaining cornbread for another use). Add the melted butter and mix well. Set aside.

Reduce the oven temperature to 350 degrees F. Grease a 2.5 quart baking dish.

In a saucepan over medium heat, saute the onions and celery in the butter until soft, about 4 minutes, stirring frequently.

Stir in the broth, cream soup, salt, and pepper. Mix well then stir in the chopped chicken. Cook for 5 minutes, stirring occasionally, then transfer the chicken mixture to the baking dish.

Evenly spread the buttered cornbread crumbs over the chicken. Do not stir. Place the baking dish in the oven and bake at 350 degrees F for 35-40 minutes or until the crumb topping is golden brown and the mixture is bubbly.