



Honey Bee Bake Chicken Casserole

Think chili spiked chicken & BBQ beans, topped with honey butter

- 1/2 Tablespoon medium hot chili powder
- 1 teaspoon ground cumin
- 3/4-pound chicken tenders, cut into 1/2 inch chunks
- 2 Tablespoons olive oil
- 1 can (22 oz.) Grillin' Southern Barbecue Beans
- 1 can (14.5 oz.) petite diced tomatoes, undrained
- 1 minced hot pepper
- 1 can (14.5 oz.) kitchen cut green beans, drained
- 1 box (8.5 oz.) corn muffin mix
- 2 Tablespoons unsalted butter
- 2 Tablespoons honey

Preheat oven to 400 degrees F. Grease 14x9x3 oval baking dish.

Combine chili powder and cumin; sprinkle on chicken chunks; toss to coat.

Heat oil in large deep skillet; sauté chicken over medium heat, stirring frequently until tender about 8 minutes.

Stir in barbecue beans, diced tomatoes, and minced hot peppers. Cook on low heat for about 10 minutes or until heated through. Spoon into greased prepared baking dish; fold drained green beans into mixture.

Prepare corn muffin mix to batter stage according to package. Spoon corn batter on top of bean mixture around outside edge of baking pan.

Bake at 400-degree F oven for 25 to 30 minutes or until topping is golden brown. Remove from oven; combine butter and honey; brush hot cornbread with honey mixture. Serve warm. Serves 4

Cook's Note: This is one of our family's real comfort food favorites that is a smile maker.

About the Recipe: Barbecue flavored beans with chunks of chili-spiced chicken and some kitchen cut green beans burst with flavor. Encircled with easy-to-make cornbread topping, covered with melting honey butter. Oh Yum! It's so delicious and easy to make too.