



Rockin' Moroccan Garbanzo Cornbread

An amazing chicken chickpea cornbread with Moroccan twist

- 1 cup chopped cooked chicken
- 1 cup garbanzo beans or chickpeas, well drained
- 1-1/8 cup regular cornmeal
- 4-1/2 Tablespoons all-purpose flour
- 1-1/2 Tablespoons baking powder
- 3/4 teaspoon salt
- 1 teaspoon chili powder
- 1 Tablespoon ground cumin
- 2 eggs
- 1 cup plain Greek yogurt
- 1/2 cup olive oil
- 1 cup shredded cheddar cheese
- 2 Tablespoons deli sliced jalapeno peppers

Preheat oven to 400 degrees F. Use 10-1/2 round cast iron skillet. Place skillet in oven while preheating. Remove skillet when hot.

Place cooked chicken and drained chickpeas in food processor; pulse to fine chop ingredients. Set aside.

In medium sized bowl, mix cornmeal, flour, baking powder, salt, chili powder, and cumin. Set aside.

In a mixing bowl, beat eggs, yogurt, and olive oil for 1 to 2 minutes until well blended. Add dry cornmeal ingredients; combine until batter forms. Mix in reserved chicken mixture, cheese, and peppers.

Evenly spread batter into prepared skillet; bake in 400-degree oven F for 30 minutes and center is cooked through. Remove from oven; set aside to cool. Serve in slices or wedges. Yield: serves about 8

Suggestion: Serve with Garden Fresh Pepper Corn Salad

Recipe Inspired and Served at: 2019 Cornbread Alley Recipes at the National Cornbread Festival – Richard Hardy Memorial School Athletics

Cook's Note: The amount of chicken and chickpeas will make this cornbread a little thicker. I added another egg, oil, yogurt, and minced hot peppers to the recipe. I think that I will increase the minced hot peppers the next time I make it. This bread improved in texture after being in the refrigerator overnight.

About the Recipe: This recipe is a meal in one slice since it contains cooked chicken, cheese, and chickpeas. It could even be a grab 'n go recipe for a picnic or quick snack.

Are Chickpeas and Garbanzo Beans the Same Food?

Yes, basically they are the same exact food. Information on the Internet states "They're both a plant in the legume family that goes by the scientific name *Cicer arietinum*. That means they're 100% interchangeable."