

Impossibly Easy Mexicali Chicken Pie

Serves 6

1 cup chopped or shredded cooked chicken
1 cup Green Giant® Valley Fresh Steamers™ Niblets® frozen corn (from 12-oz bag)
1 can (2 1/4 oz) sliced ripe olives, drained
1 small onion, chopped (1/4 cup)
1 tablespoon Old El Paso® chopped green chiles (from 4.5-oz can)
2 cups shredded Monterey Jack cheese (8 oz)
1/2 cup Original Bisquick® mix
2 eggs
1 cup milk
1/2 teaspoon salt
1/4 teaspoon pepper
1 cup Old El Paso® Thick 'n Chunky salsa (from 16-oz jar)
1/2 cup guacamole
1/2 cup sour cream

1. Heat oven to 400°F. Spray 9-inch glass pie plate or 8-inch square (2-quart) glass baking dish with cooking spray.
2. In large bowl, mix chicken, corn, olives, onion, chiles and cheese. Spoon into pie plate. In medium bowl, mix Bisquick mix, eggs, milk, salt and pepper with whisk until tiny lumps remain. Pour evenly over chicken mixture.
3. Bake 28 to 30 minutes or until knife inserted in center comes out clean. Serve with salsa, guacamole and sour cream.

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