

## Chicken and Dressing Skillet Bake



### Ingredients

- 2 tablespoons butter
- 1 cup chopped onion
- 1 cup chopped celery
- 1 tablespoon **Crisco® Vegetable Oil**
- 2 packages **Martha White® Cotton Country™ Cornbread Mix**
- OR 2 packages Martha White® Buttermilk Cornbread Mix
- 3 cups cubed cooked chicken, seasoned with salt and pepper
- 1 cup frozen whole kernel corn
- 1-1/2 teaspoons poultry seasoning
- 1-3/4 cups milk
- 2 eggs, beaten

### Preparation Directions

1. Heat oven to 400 degrees F. In 10-inch cast iron skillet, cook onion and celery in butter until tender, about 10 minutes. Remove vegetables from skillet; place in large bowl.
2. Pour oil in same cast iron skillet; place in oven to heat for about 5 minutes. Add remaining ingredients to vegetables in large bowl; blend well.
3. Pour cornbread batter into hot cast iron skillet. Bake at 400 degrees F. for 29 to 35 minutes or until golden brown. Cut into wedges.

**Prep Time: 25 min**

**Serving size: 6 servings**