

Mexican Chicken-Chili Tart

Submitted by: Hamilton Norton, Jacksonville, FL



6 to 8 Servings

4 **Pilgrim's Pride** boneless, skinless, split chicken breasts (about 2 pounds)

Tart Crust:

- 1 1/4 cups all-purpose flour
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 1 teaspoon paprika
- 1/4 teaspoon crushed red pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon salt
- 1/2 cup butter, cut into 1-inch pieces
- 3 tablespoons ice water
- 2 dashes hot pepper sauce

Filling:

- 2 tablespoons olive oil
- 1/2 teaspoon ground cumin
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 2 cups cooked black beans, rinsed and drained, divided
- 2 tablespoons dairy sour cream
- 2 cups (8 ounces) shredded hot pepper cheese, divided
- 1 cup yellow corn (about 1, 11-ounce can), drained
- 1 cup chopped red bell pepper
- 1 cup chopped green onions (about 6 onions), including tops
- 1 cup (4 ounces) shredded Cheddar cheese
- Dairy sour cream to serve (optional)

Cut chicken into bite-size pieces and refrigerate while preparing tart crust. Preheat oven to 350°F. Combine flour, cumin, chili powder, paprika, red pepper, garlic powder and salt in food processor bowl. Add butter and pulse until mixture resembles coarse meal, or use pastry blender to cut in butter. Add ice water and hot pepper sauce and pulse or stir with a fork until mixture forms a ball. Press dough onto bottom and partially up sides of 10-inch tart pan with removable bottom. Line tart shell with foil and fill with raw rice or dried beans to weight the shell. Bake in center of preheated oven 10 minutes. Remove from oven, remove foil with rice, and return tart shell to oven to bake an additional 10 to 15 minutes, or until golden. Cool on rack while making filling.

Heat olive oil in large skillet, add chicken and sauté until done. Stir in cumin, chili powder and salt; set aside. Purée 1 cup of the black beans and 2 tablespoons sour cream in food processor or blender. Spread mixture over bottom of cooled crust. Top with half of the cooked chicken, one cup of the hot pepper cheese, corn, red bell pepper, green onions, remaining cup black beans, remaining chicken, and remaining cup hot pepper cheese. Sprinkle top of tart with cheddar cheese and bake in preheated oven 20 to 30 minutes or until heated throughout and cheese is melted. Let tart cool 15 minutes. To serve, remove tart from pan and place on serving dish. Serve warm or at room temperature with sour cream, if desired.

