

Santa Fee Chicken

2 to 3 Boneless Skinless Chicken breasts
(About 1 1/2 lbs)
1/2 Onion Diced
1 Can Chili Beans
1 can corn drained
1 can (10 oz) Enchilada Sauce (Las Palmas read labels carefully most have wheat)
1/2 batch of Taco Seasoning Mix
1 Tablespoon dried parsley
1 teaspoon dried basil leaves
1/2 red pepper diced
3/4 Cup Tuffuti Sour Supreme (Soy Sour Cream)
Corn Bread



Cut up chicken and onion cook in a skillet about 10 min until chicken is no longer pink in middle. Add ingredients down to red pepper and simmer another 15 minutes. Stir in soy sour cream and red pepper let sit for 5 min till warm. Slice a serving of cornbread in half and serve over the cornbread.

You also can brown Chicken and onions at lunch time and put in crock pot on low with the ingredients down to the red pepper. Than add red pepper and sour cream during the last 5 minutes.

Corn Bread

2/3 Cup Sugar
1 teaspoon salt
1/3 cup vegetable oil
1 teaspoon vanilla
2 eggs
1 teaspoon xanthan gum
2 cups GF Flour blend
1 Tablespoon Baking Powder
3/4 cup corn meal
1 1/3 cup almond milk

Grease 8 inch sq cake pan. Preheat oven to 400 degrees. Mix ingredients down to Flour blend. Mix Flour, Baking Powder and cornmeal mix dry ingredients and milk into egg mixture. Pour into pan. Cook for 30 to 35 min until done in the center.

Taco Seasoning Mix

1 tablespoon chili powder
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon dried oregano
1/2 teaspoon paprika
1 1/2 teaspoons ground cumin
1 teaspoon sea salt
1 teaspoon black pepper