



# CORN CAKES WITH BARBECUE CHICKEN

**Prep:** (Barbecue Chicken) 5 mins (Corn Cakes) 5 min | **Yields:** 12 Servings

## INGREDIENTS

### BARBECUE CHICKEN

- 6 chicken thighs, roasted
- 1 cup barbecue sauce

### CORN CAKES

- 1 (6.5 oz.) packet Shawnee Mills yellow corn muffin mix
- 1 egg
- 1/3 cup milk
- 1/2 red pepper, diced
- 1 tablespoon chives
- 1 tablespoon olive oil

## DIRECTIONS

1. Shred cooked chicken in medium saucepan. Add barbecue sauce and cook 12 to 15 minutes over low heat.
2. Make corn muffin mix according to package directions using egg and milk. Add red pepper and chives to corn muffin batter.
3. In a small skillet, heat olive oil. Pour corn muffin batter into the skillet in small round drops the size of a small pancake. Fry for 1 minute on each side. Continue making "corn cakes" until batter is gone.
4. Arrange two corn cakes on plate and top with 1/2 cup of the barbecue chicken.