

## **SOUR CREAM GREEN CHILE CHICKEN ENCHILADAS**

32 OZ COOKED CHICKEN BREAST  
2 - SMALL CANS (4 OZ) OF WHOLE GREEN CHILIS  
4 - CANS (10 OZ) GREEN ENCHILADA SAUCE  
2 - BAGS 8-12 OZ MONTERREY JACK CHEESE  
1 - BAGS 8-12 OZ CHEDDER CHEESE  
3 - DOZEN CORN TORTILLAS

SOUR CREAM  
PICANTE SAUCE

Cut the whole chili's into narrow strips. Place a strip of green chili, strip of chicken and a small amount of cheese into a corn tortilla, roll, and place in dutch oven. Place tortillas side by side in the dutch oven until the bottom layer is filled.

Spread 2 cans of enchilada sauce over the tortillas. Spread about 4-6 oz of cheddar cheese over the sauce.

Place a second row of tortillas over the first row and add 2 cans of enchilada sauce and cheese.

Above amount is sufficient for one 14 inch dutch oven.

Cook using standard guidelines for dutch oven. (about 45 minutes)

Once cooked place serving on plate and add sour cream and/or picante sauce as desired.

Serves 10-15 people.

## **DUTCH OVEN NACHO DIP**

2 cans refried beans  
1 quart salsa  
1 15-oz sour cream  
1 small jar of pickled jalapenos  
8-12 oz of shreaded cheese  
2 bags of tortilla chips

Place a row of chips on bottom of dutch oven. Add beans on top of chips. Add sour cream in a stack in the middle of the pan. Surround sour cream with salsa. Cover sour cream and salsa with cheese. Sprinkle jalapenos over cheese.

Bake in oven at about 350 degrees for 10-15 minutes. (Until the salsa starts bubbling).

For easier cleanup, line dutch oven with tin-foil.

Serves one large den or one small pack. Can be used as an appetizer or snack.