

# CHICKEN ENCHILADA DIP



## Ingredients:

- 3 large chicken breasts
- 10 oz can red enchilada sauce
- 4 oz can diced green chilies (plus one can water)
- 2 Tbls chicken stock granules/powder (to taste)
- 1/2 cup chopped onion
- 8 oz block cream cheese
- 1 pkg taco seasoning
- 8 oz pkg (2 cups) Marble Jack cheese
- 1/2 cup shredded cheddar cheese  
(plus more for top)
- 1/2 cup shredded Monterey Jack
- 1 bunch of cilantro
- tortilla chips



## Instructions:

1. Put the following in your pressure cooker and set on meat: chicken breasts (skin removed), enchilada sauce, green chilies, water, chicken stock, onion. Let pressure release naturally.
2. After pressure releases, remove chicken to cool. Pour the contents of the pressure cooker through a fine strainer into a large bowl. Return the liquid to the pot and set on saute to reduce. Remove chicken and shred it back into the liquid. After reducing, let cool.
3. Mix the following in a stand mixer: cream cheese, taco seasoning, Marble Jack cheese.
4. Add extra cheese only if needed to reduce moisture ( 1/2 cup shredded cheddar, 1/2 cup shredded Monterey Jack).
5. Fold in the shredded chicken mixture. Spread in stoneware and cook in the oven at 400 degrees until bubbly. It only needs to heat up. Everything in there is cooked.
5. Let cool slightly, then cover with more cheese, followed with a bunch of chopped cilantro. Serve with tortilla chips.

Recipe presented by: Deborah Anderson



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