



Camp Arcadia Chicken Enchilada

Serves 6

This is a layered casserole version of chicken enchiladas and was originally shared by long-time staffer David Eschler. At Camp we often prep it a day ahead, and then keep it refrigerated until it is time to bake it.

Ingredients:

- 1.5 lbs skinless chicken breast fillet
- 12 - 6" corn tortillas
- 12 oz cheddar cheese, shredded
- 16 oz enchilada sauce, homemade (see recipe) or canned

Cook the chicken: Combine 3 cups of water and raw chicken in a sauce pan. Cover, bring to a boil, then reduce to a simmer and cook for about 15 minutes, until cooked through. Drain, cool and slice or shred.

Make the filling: In a bowl combine the cooked chicken, 1 cup sauce, 8 oz shredded cheese.

Assemble: Spray a 9"x13" casserole dish with vegetable spray, spread ½ cup of enchilada sauce in the bottom. Layer 4 tortillas over the sauce (leave some whole, rip some in half) and then one half of the prepared filling. Layer on four more tortillas, then the other half of the filling. Layer four more tortillas, press down firmly, then top with remaining ½ cup of sauce and 4 oz more shredded cheddar. Cover with foil.

Bake: Bake covered for 30 minutes at 350 degrees, then uncover and bake for 15 minutes more, until golden brown. Cut and serve with sides of sour cream, cilantro, chips and salsa.

Variations: Omit the chicken and substitute with equivalent weight of black beans and sautéed vegetables (squash, onions, peppers or corn). Substitute cooked pork or beef for the cooked chicken.

Enchilada sauce (makes 16 oz):

- 6 oz canned tomato paste
- 4 oz canned mild green chilis
- 1 cup cold water
- 2 teaspoons ground cumin
- 1 teaspoon salt

Combine all enchilada sauce ingredients in a blender and puree 30 seconds. Sauce is ready to use.