

Chicken Enchilada Pot Pie

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Ingredients:

4 large (10 inch) tortillas
3 TBSP butter, melted
1 TBSP taco seasoning
1/2 cup sour cream
1/2 cup salsa
1 cup refried beans
8 oz cooked chopped chicken
2 green onion, chopped
1/2 seeded, chopped jalapeno pepper
1 1/4 cups sharp cheddar cheese, divided

OPT: serve with your choice of additional sour cream, cheese, guacamole and/or additional salsa

Directions:

*Grease a 10 inch pie plate. Preheat oven to 350 degrees.
*Line the dish with 3 of the tortillas so they are overlapping by about 1/2 inch on the bottom and hanging up over the sides.
*Mix the melted butter with the taco seasoning. Pat about 1/3 of this mixture onto the tortillas with a pastry brush.
*Mix the sour cream, salsa, and refried beans well. Mix in the chicken, green onion, jalapenos and 1 cup of the cheddar cheese. Pour evenly into the prepared dish.
*Pat about another 1/3 of the butter onto the remaining tortilla. Fold the overhanging tops of the tortillas in the dish in towards the center and place the buttered tortilla, butter side down, over the top. Pat with remaining butter.
*Bake for 30 minutes, sprinkle with the remaining 1/4 cup sharp cheddar, bake another 5 minutes and remove from oven. Allow to sit 5 minutes, slice and serve with your choice of toppings.