

TOSTITOS® CHORIZO & CHICKEN ENCHILADA DIP

Ingredients

Enchilada Chicken Ingredients

- 1 cup TOSTITOS® Chunky Salsa Medium
- 3 tbsp vegetable oil
- 1 lb boneless, skinless chicken thighs
- 1/2 lb Mexican chorizo
- 1 tsp kosher salt
- 1/2 tsp ground black pepper
- 1/2 cup diced yellow onion
- 2 tsp chopped garlic
- 2 tsp guajillo chile powder
- 1/2 tsp ground cumin
- 1/2 tsp ground coriander
- 1/2 cup chicken broth
- 2 chipotle en adobo, chopped

Enchilada Dip Ingredients

- 1 cup TOSTITOS® Salsa Con Queso
- 1 cup TOSTITOS® Cheesy Enchilada Dip
- 1 (8oz) bag TOSTITOS® Cantina Thin & Crispy
- 3 cups shredded enchilada chicken in sauce
- 1 cup sour cream
- 1/2 cup cheddar cheese
- 1/2 cup pepper jack cheese



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	30 min	40 min	4-6

Made with



TOSTITOS® Chunky Salsa Medium

How to make it

[title]Enchilada Chicken Instructions

2. Season the chicken thighs with salt and pepper, and in a skillet over medium-high heat, add the oil until shimmering. Brown the chicken on both sides and remove the chicken and set aside.
3. Add the chorizo, onion, garlic, guajillo powder, cumin and coriander and saute for 2 minutes stirring constantly, then add the TOSTITOS® Chunky Salsa Medium, chicken broth and chipotle and simmer for 20 minutes covered.
4. Allow the chicken to cool, then shred. Return the shredded chicken to the sauce.

[title]Enchilada Dip Instructions

6. Make the shredded chicken in advance and preheat oven to 375°F convection bake.
7. Mix together the TOSTITOS® Salsa Con Queso flavored dip, TOSTITOS® Cheesy Enchilada flavored dip, shredded chicken and sour cream and spoon into a baking dish and top with the two cheeses.
8. Place the dish in the oven for 12-15 minutes until the cheese on top is bubbling and golden brown.
9. Serve hot with TOSTITOS® Cantina Thin & Crispy Chips!