



# Noreen's Kitchen

## Sour Cream-Queso

### Enchilada Bake

#### **Ingredients**

#### **Makes 2 casseroles**

3 pounds cooked, shredded chicken      1 cup diced green chilies  
2 cups sour cream      2 cups shredded Mexican blend cheese  
1 recipe Queso Dip  
1 package corn tortillas (36)

#### **Step by Step Instructions**

Preheat oven to 350 degrees.

Stir sour cream into the queso dip and blend well. If you have just made the queso, then keep it over medium heat while you do this. If you are using queso that was previously made, you will want to heat it through before adding the sour cream.

Place 6 corn tortillas in the bottom of a 9 x 13 casserole dish or foil pan.

Place a layer of shredded chicken on top of the tortillas.

Layer a bit of diced green chilies.

Two or three ladles of queso sauce over the chicken and chilies.

Repeat these layers one more time.

Top off with another layer of tortillas.

Top with 1 cup of shredded cheese.

Bake uncovered for 30 minutes or until browned and bubbly.

Remove from oven and allow to stand at room temperature for 10 minutes before cutting and serving.

Any leftovers can be placed in airtight containers and eaten within 1 week.

This recipe makes two 9 x 13 casseroles. Freeze one before you cook it. To bake, place covered casserole in a 400 degree oven for 45 minutes. Remove cover and bake for an additional 15 minutes until browned and bubbly.

**ENJOY!**