

Chicken Enchilada Dip

Ingredients

- 1 1/2 (8-oz.) blocks neufchatel cheese, softened (naturally lower in calories and fat than cream cheese)
- 1 1/2 c. shredded rotisserie chicken
- 1 (15-oz.) can pinto beans, rinsed and drained
- 2 1/2 cups shredded Mexican blend cheese
- 1 1/2 c. enchilada sauce
- 1 can green chiles, chopped
- 2 1/2 tsp. taco seasoning
- Optional Toppings: chopped cilantro, fresh pico de gallo and cotija cheese

Directions

1. Preheat the oven to 350°. In a large bowl, stir together cream cheese, shredded chicken, beans, 2 cups cheese, enchilada sauce, green chiles, and taco seasoning. I use my kitchen aid mixer for this. I use the flat beater and mix on speed 2 for 30 seconds to a minute
2. Transfer dip to an 9 x 9 square dish or small rectangular dish and top with remaining 1/2 cup cheese and sprinkle with taco seasoning. Bake until warmed through and bubbly, 20 to 25 minutes (you can do this step on the grill if easier)
3. Garnish dip with cilantro, fresh pico de gallo and a sprinkle of cotija cheese.
4. Serve with tortilla chips and fresh veggies & ENJOY!

MADE WITH LOVE

by Teresa Forchard