



Boar's Head EverRoast® Enchilada Pie

Ingredients:

½ lb Boar's Head Monterey Jack Cheese, Shredded
4 tbsp Green Onion, Thinly Sliced
Sour Cream
1 15 oz. can black beans, drained and rinsed
15 oz Enchilada Sauce
1 lb EverRoast Oven Roasted Chicken Breast, Cubed
8 Old El Paso Flour Tortillas (8 inch)
½ cup Rice, instant
1 cup Thick 'n Chunky Salsa
1 cup White Shoepeg Corn, 9 oz frozen box, Thawed

Directions:

Heat oven to 350°F. Spray 9-inch round (2-quart) glass baking dish with cooking spray. Cut 5 of the tortillas in half. Cut remaining tortillas into 2 1/2-inch-wide strips.

In large bowl, mix chicken, rice, 1 cup of the cheese, the beans and 1 cup of the enchilada sauce. Layer 4 tortilla halves in bottom of baking dish. Top with 1/4 cup enchilada sauce and half of the chicken mixture. Top with 2 tortilla halves; fill in empty spaces with 3 tortilla strips. Spoon corn over tortillas. Spread salsa over corn. Layer with 2 tortilla halves and 3 strips. Top with remaining half of chicken mixture. Continue layering with remaining 2 tortilla halves and strips, enchilada sauce, cheese and 2 tablespoons green onions.

Bake uncovered 35 to 45 minutes or until mixture is thoroughly heated and cheese is melted. Cool 5 minutes. Top with sour cream and the remaining green onions.