



TOSTITOS® CHORIZO & CHICKEN ENCHILADA DIP



PREP TIME

10min



COOK

TIME

30min



SERVES

4-6

FEATURING



INGREDIENTS

- [title]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
- [title]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

HOW TO MAKE

DIRECTIONS

- [title]Enchilada Chicken Instructions
- 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.
- 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.

- Allow the chicken to cool, then shred. Return the shredded chicken to the sauce.
- [title]Enchilada Dip Instructions
- Make the shredded chicken in advance and preheat oven to 375°F convection bake.
- 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.
- Place the dish in the oven for 12-15 minutes until the cheese on top is bubbling and golden brown.
- Serve hot with TOSTITOS® Cantina Thin & Crispy Chips!