

Jeanne's Chicken Enchilada Dip

3 large bone-in chicken breasts

2 (8-oz.) blocks cream cheese,
softened

1½ cups shredded sharp
Cheddar cheese

1½ tbsp. chili powder

1 tsp. minced garlic

1 tsp. ground cumin

1 tsp. dried oregano

1 tsp. paprika

1 tbsp. hot sauce, or to taste

Cup chopped fresh cilantro

4 green onions, chopped

1 (10-oz.) can diced tomatoes with
green chiles, undrained

Chopped fresh cilantro (optional)

Tortilla chips



1. Bring chicken and water to cover to a boil in a large stockpot. Reduce heat, and simmer 20 to 30 minutes, or until chicken is done. Remove chicken from water, and let cool until easy to handle. Skin and bone chicken, and shred meat with 2 forks.
2. Beat cream cheese with an electric mixer until creamy. Beat in Cheddar cheese, chili powder, garlic, cumin, oregano, paprika, and hot sauce. Stir in chicken, cilantro, green onions, and tomatoes. Cover and refrigerate overnight.
3. Sprinkle dip with additional cilantro, if desired, and serve with tortilla chips.

