

Chicken

Enchilada-Zagna

3 boneless/skinless chicken breasts, cooked, cut into small pieces, divided
1 can (28 oz) mild red enchilada sauce
1 container (8 oz) sour cream
1 can (12 oz) evaporated milk
2 cups (8 oz) cheddar cheese, shredded
1 can (4 oz) diced green chiles, undrained
12 7-inch corn tortillas

Preheat oven to 350 degrees. Grease a 13x9-inch baking dish.

Combine enchilada sauce and sour cream in a medium bowl. Combine evaporated milk, cheese and chiles in a medium saucepan. Cook over medium heat, stirring constantly, until cheese has melted and mixture is smooth. Remove from heat.

Spread one cup of enchilada sauce mixture on bottom of the prepared baking dish. Layer with four tortillas, one cup of the enchilada sauce mixture, 1 1/2 cups of the chicken and one cup of the cheese sauce; repeat layers one more time, starting with the tortillas. Top with the remaining tortillas, enchilada sauce mixture and cheese sauce. Cover with foil.

Bake for 40 minutes. Uncover, cool for at least 10 minutes before serving.

Per Serving (excluding unknown items): 1753 Calories; 142g Fat (72.7% calories from fat); 81g Protein; 40g Carbohydrate; 0g Dietary Fiber; 414mg Cholesterol; 1830mg Sodium. Exchanges: 8 Lean Meat; 1/2 Vegetable; 2 1/2 Non-Fat Milk; 23 Fat.