

Honorable Mention
2007

Chicken Enchilada Pie

Chicken layer

3 chicken breasts. Cooked and shredded (save broth)
2 tablespoons of oil
½ cup of chopped onion
3 garlic cloves minced (garlic powder can be used)
½ cup chopped tomato
¼ chicken broth
1 tsp of salt

Sauce

6 chile ancho peppers cooked (Boil in water for about 25 mins, making sure seeds and stems are removed before boiling) if peppers are too small get about 8
1 ½ cup of crushed tomato sauce
3 garlic cloves minced (garlic powder can be used)
3 tsp of cumin powder
½ cup of chicken broth
¼ cup of oil
2 tsp of salt (or salt to taste)

Cheese layer

4 cups of cheese (In a large bowl mix 2 cups of Mozzarella and 2 cups of "Queso Fresco" Mexican cheese- you can find this in almost any store)

20 yellow corn tortillas

½ cup oil

Chicken

In a large skillet heat up 2 Tablespoons of oil. Then add the garlic and onions and saute for about 3 mins. Lowering the heat to medium, then add the tomato, stir and keep sautéing for about 4 mins, after all the flavors are incorporated then add the chicken, stir and make sure its all mixed well, lower the heat, continue cooking for about 6 minutes. When ready, set aside.

Sauce

Put peppers and garlic in food processor (or blender), add cumin, salt and ¼ of chicken broth. Blend very well, until you get a sauce consistency. You might add more or less of the broth to acquire the sauce consistency. In a skillet, heat up oil, then add the pepper sauce and crushed tomato sauce. Stir until all is well incorporated, keep in low heat and keep cooking for about 20 min, add salt to taste. If you need, add more chicken broth if necessary enough to make about 4 cups of sauce. Set aside when done

Tortillas

Heat up a skillet or griddle, add 1 tbs of oil. Then put tortillas on skillet, heat them up, both sides. Continue, adding more oil as needed for the rest of the tortillas.

The tricky part

Heat up oven at 350°. Coat each tortilla with the sauce, "AND as you coat them", use 4 tortillas and layer the bottom of a 9X11 pan, add about a 1 cup chicken mixture, pour evenly on top of tortillas, then add 1 cup of cheese mixture. Then start again: a layer of tortillas, layer of chicken, layer of cheese, repeat. On the last layer of tortillas, cover them good with sauce, then top it with cheese. Cover, and bake for about 45 mins.

Enjoy!! Amigos!

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