A Recipe For:

 

# Spicy Enchilada Chicken Dip

**From the Kitchen of:** Mom

**Servings:** a group

**Prep Time:** simple **Bake Time:**25-30 min **Bake Temp:** 350

**Ingredients:**

* 8 oz. cream cheese, softened
* 1 cup sour cream
* 1 can (10 oz) red enchilada sauce
* 1 can (4.5 oz) dices green chilies
* 1 can black beans, drained
* 1 tsp each chili powder and cumin
* ½ tsp garlic powder
* 4 cups cooked, shredded chicken (safe internal temp 165 degrees)
* 8 oz (2 cups) shredded Mexican cheese blend, divided
* thinly sliced green onions, for garnish
* Tortilla chips, for serving

Preheat oven to 350 degrees. Spray a 9x13 inch baking dish with cooking spray.

In a large bowl, beat cream cheese and sour cream until smooth. Stir in enchilada sauce through garlic powder, then fold in chicken and 1 cup cheese. Scrape into prepared dish. Top with remaining cheese. Dip can be assembled and refrigerated up to 24 hours in advance. Let come to room temperature before baking. Bake 25-30 minutes, until center is hot and edges bubble. Garnish with green onions and serve with chips. Serve immediately, refrigerate any leftovers.