

## **Jeanne's Chicken Enchilada Dip (borrowed from The Beach House Cookbook)**

### **Ingredients**

3 large bone-in chicken breasts  
1 lb. cream cheese, softened  
1 ½ cups shredded sharp cheddar cheese  
1 ½ tblsp. chili powder  
1 tblsp. hot sauce  
1 tsp. minced garlic  
1 tsp. ground cumin  
1 tsp. dried oregano  
1 tsp. paprika  
1 (10 oz.) can diced tomatoes with green chilies, undrained  
½ cup fresh cilantro, chopped  
4 green onions, chopped  
Tortilla chips for serving

### **Preparation**

Place chicken breasts in stock pot and cover with water, bring to a boil. Reduce the heat and simmer for 20-30 minutes until chicken is cooked through. Remove chicken from water and allow to cool. Skin and debone the breasts and shred meat with 2 forks.

Beat the cream cheese with electric mixer until creamy. Beat in cheddar chili powder, hot sauce, garlic, cumin, oregano and paprika. Stir in chicken, tomatoes, cilantro and green onions. Cover and refrigerate overnight.

Sprinkle dip with additional cilantro and serve with tortilla chips.