



Makes: 10 servings

Prep Time: 15 minutes Cook Time: 30 minutes

Total Time: 45 minutes



Ingredients

- 2 tbsp extra virgin olive oil
- 1 medium yellow onion, chopped
- 1 poblano pepper, seeded and chopped
- kosher salt and black pepper
- 8 ounces cream cheese at room temperature
- 1 cup sour cream
- 1 can pinto or black beans, drained
- 1 tsp smoked paprika
- 1 tsp garlic powder
- 1 & 1/2 cups red enchilada sauce
- 1/2 cup salsa verde
- 1-2 cups cooked shredded chicken
- 2 cups shredded Mexican cheese blend
- 1/2 cup cilantro, green onions, avocado, and pickled jalapeño, for serving

Instructions

Preheat the oven 400° F. Heat the olive oil in an oven-safe skillet over medium heat. Add the onion and cook until fragrant, about 5 minutes. Stir in the poblano peppers and a pinch each of salt and pepper. Cook 5 minutes, until fragrant.

Remove from the heat. Mix in the cream cheese, sour cream, beans, paprika, garlic powder, enchilada sauce, salsa verde, and chicken until combined. Scatter the cheese over the dish. You can also place all the ingredients (including the onion mixture but not the cheese) into a bowl, combine them and then transfer to a baking dish. Top with the cheese and bake as below.

Bake 15-20 minutes, until the cheese is melted and bubbly. Top, as desired with cilantro, onions, and pickled jalapeño. Serve with tortilla chips or flour tortillas.