

Foster's Body & Paint

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Cerveza Chicken Enchilada Casserole

Ingredients:

- 2 cups water
- 1 stalk celery, chopped
- 1 small carrot, peeled and chopped
- 1 bottle (12 oz.) Mexican beer, divided
- Juice of 1 lime
- 1 tsp. salt
- 1 ½ lbs. boneless, skinless chicken breasts
- 1 can (19 oz.) enchilada sauce, divided
- 7 oz. white corn tortilla chips
- 1/2 medium onion, chopped
- 3 cups shredded Cheddar cheese
- Sour cream



Preparations:

- 1.) Heat water, celery, carrot, 1 cup beer, lime juice and salt in saucepan over high heat until boiling. Add chicken breasts; reduce to simmer. Cook until chicken is cooked through, about 12 to 14 minutes. Remove; cool and shred into bite-sized pieces
- 2.) Spoon ½ cup enchilada sauce in bottom of Crock-Pot slow cooker. Place tortilla chips in 1 layer over sauce. Cover with 1/3 shredded chicken. Sprinkle 1/3 chopped onion over chicken. Add 1 cup cheese, spreading evenly. Pour ½ cup enchilada sauce over cheese. Repeat layering process 2 more times, pouring remaining beer over casserole before adding last layer of cheese.
- 3.) Cook on low for 3 ½ to 4 hours. Garnish with sour cream if desired.

Makes 4-6 servings

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