



ENTRÉE

ENCHILADA CASSEROLE WITH AVOCADO CREMA



Tillamook



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Conagra Foodservice®	14 oz.	Rosarita Enchilada Sauce	4430010649	
Tyson Foodservice®	6 ea.	Mexican Original White Corn Tortillas	10129040621	
Tyson Foodservice®	1 lb.	Fully Cooked Pulled Chicken	10239940928	
Tillamook®	12 oz.	Pepper Jack Cheese, shredded	11913	
	1 ea.	Large Avocado		
Daisy Brands®	½ cup	Sour Cream	IDA5	
	1 clove	Garlic, minced		

DIRECTIONS:



1. Preheat oven to 375 degrees.
2. Start laying the casserole by spreading about ¼ of the enchilada sauce on the bottom of a ¼ foil pan, enough to just cover the bottom.
3. Top with 2 tortillas, 1/3 of the chicken, and 1/3 of the remaining enchilada sauce. Sprinkle with 1/3 of the pepper jack cheese
4. Repeat this last step 2 more times.
5. Cook casserole uncovered for 20-30 minutes until bubbling and cheese is melted and started to brown.
6. To make crema: combine avocado, sour cream, and minced garlic in a food processor or blender and blend until smooth. Season to taste.
7. Serve the enchilada casserole in a to go box with a side of the avocado crema.

YIELD: 4-6 Servings



Recipe Created by:
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