

# FRITOS® Enchilada Skillet Bake

## Ingredients

- 2 tbsp vegetable oil
- 1 small red onion, sliced
- 2 tsp ground cumin
- 3 cups shredded rotisserie chicken
- 1 (10 oz) can green enchilada sauce
- 1 (7 oz) can roasted green chiles
- 1 cup sour cream, divided
- 1 (9.25 oz) bag Fritos® Original Corn Chips
- 2 cups shredded cheddar cheese, divided
- 1/2 cup pico de gallo
- 4 scallions, sliced
- 1/2 bunch of cilantro, roughly chopped

## How to make it

1. Preheat the oven to 400°F. Heat a 12-inch cast iron skillet over medium heat. Add the oil and stir in the onion, sautéing until soft, about 5-7 minutes.
2. Add the cumin and cook for an additional minute. Stir in the chicken, enchilada sauce and chilis. Allow to simmer until thick, about 5 minutes.
3. Fold in 1/2 cup of sour cream, 1 cup of cheddar cheese and 1 ½ cups of FRITOS® Original Corn Chips and stir until melted. Top with a layer of the remaining FRITOS® and a layer of cheese. Bake for 10 minutes, until the cheese is melted and bubbly.
4. Garnish with remaining sour cream, pico de gallo, scallions and cilantro.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	20 min	25 min	6-8

## Made with



Fritos® Original Corn Chips