Chicken Enchilada Bake

Prep Time: 20 minutes
Cook Time: 20 minutes

Ingredients

3 cups (~2 pounds) shredded chicken
15 ounce can black beans, drained
1 tsp garlic powder
½ tsp ground cumin
1 tsp chili powder
1 tsp salt
¼ cup chopped cilantro
16 oz shredded Monterey jack cheese
16 oz salsa Verde
9 flour tortillas

At Home Preparation:

1. Prepare shredded chicken- turn oven to 350, place chicken breasts in a baking dish and cover with olive oil, salt, and pepper. Bake chicken breasts in the oven for 30 minutes, once cooled, chop or shred the chicken to prepare for the chicken bake.
2. Measure garlic powder, cumin, chili powder, and salt. Place in Ziploc, label.
3. Wash, chop and measure cilantro. Put in Ziploc and label.

At Campout Preparation:

4. In a large bowl combine the chicken, drained black beans, spices, cilantro, and Monterey jack cheese. Stir to combine.
5. In a 12” Dutch oven, pour in 1/3 of the salsa Verde and spread in an even layer. Place 3 tortillas on top of the salsa Verde in a single layer (it’s okay if they overlap). Spread 1/3 of the chicken mixture over the tortillas in an even layer. Top with 1/3 of cheese.
6. Repeat with 1/2 remaining salsa verde, 3 tortillas, ½ remaining chicken, and ½ remaining cheese.
7. Repeat again with remaining salsa Verde, 3 tortillas,remaining chicken, and remaining cheese.
8. Cook for 20 minutes with 2/3 coals on top and 1/3 coals on bottom. Bake until hot and bubbly and the cheese is golden brown.
9. Garnish the top with cilantro before serving.

Equipment

12” Dutch oven, can opener
Serving utensils
Lid lifter & trivet