

PULL-APART BISCUITS WITH CHEESY CHICKEN ENCHILADA DIP

Prep Time: 25 Minutes - Start to Finish: 40 Minutes

Inspired by chicken enchiladas, but tailor-made for the buffet table, this cheesy skillet dip comes ready to party!

Biscuits

1 can (16.3 oz) refrigerated Pillsbury™ Grands!™ Flaky Layers Buttermilk Biscuits (8 Count)
1 tablespoon butter, melted

Dip

1 1/2 cups chopped cooked chicken
4 oz (half of 8-oz package) cream cheese, cubed
1 can (10 oz) Old El Paso™ Mild Red Enchilada Sauce
1 can (4.5 oz) Old El Paso™ Chopped Green Chiles
1 cup shredded cheddar cheese (4 oz)
2 tablespoons chopped fresh cilantro leaves

1. Heat oven to 350°F. Spray 12-inch ovenproof skillet with cooking spray. Separate dough into 8 biscuits. Separate each biscuit into 2 layers, to make 16 biscuit rounds. Gather ends of each biscuit round, and gently pinch to seal; roll into ball. Place around edge of skillet with pinched end facing down.
2. Brush biscuits with butter. Bake 17 to 21 minutes or until biscuits are light golden brown.
3. Meanwhile, in large microwavable bowl, mix chicken, cream cheese, enchilada sauce, green chiles and 1/2 cup of the cheddar cheese. Cover with plastic wrap and vent. Microwave on High 4 to 6 minutes, stirring every 60 seconds, until mixture is steaming hot.
4. Pour chicken mixture into center of skillet. Top dip and biscuits with remaining 1/2 cup cheddar cheese. Bake 8 to 10 minutes or until biscuits are deep golden brown, mixture is hot and cheese is melted. Let stand 5 minutes. Top with cilantro.

16 servings

1 Serving Calories 180 (Calories from Fat 90); Total Fat 9g (Saturated Fat 4.5g, Trans Fat 0g); Cholesterol 25mg; Sodium 420mg; Total Carbohydrate 15g (Dietary Fiber 0g, Sugars 3g); Protein 7g

% Daily Value: Vitamin A 4%; Vitamin C 0%; Calcium 6%; Iron 6%;

Exchanges: 1 Starch, 1/2 High-Fat Meat, 1 Fat

Carbohydrate Choice: 1

Like it hot? Top with chopped fresh or pickled jalapeño chiles, or serve with your favorite hot sauce. We used rotisserie chicken to save time, but any cooked chicken or turkey works well in this recipe. Shredded Colby Jack and pepper Jack cheese make excellent substitutes for the cheddar cheese.

