

## Enchilada Pie



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1/2 cup tomato sauce  
1/2 teaspoon dried cilantro  
1/2 teaspoon chili powder  
1/4 teaspoon ground cumin  
Dash paprika  
1 (12.5 ounce) can white chicken in water, drained  
1/4 cup water  
6 corn tortillas  
4 ounces shredded Colby Jack cheese

**In a microwave safe bowl**, combine tomato sauce, cilantro, chili powder, cumin, and paprika. Mix well. Add chicken and mix well. Add water, stir to combine. Heat chicken mixture on high for 1 minute. Stir and cook for an additional minute.

**Cover** the bottom of a lightly greased 9-inch pie plate with 3 corn tortillas. Place one tortilla in the center and break the remaining 2 tortillas in half. Place the curved edge of the tortilla toward the outer edge of pie plate. Space accordingly. Top with half the chicken mixture and half the cheese. Repeat layers once – tortillas, chicken, and cheese.

**Cook** on high for 4 minutes, or until cheese is melted and other ingredients are heated through. Allow the Enchilada Pie to cool 2 minutes before slicing. Cut into quarters and garnish each quarter with shredded cheese, chopped tomatoes, sliced green onions, and sour cream.

**Cook's Note:** To make a spicier version, increase chili powder to 1 teaspoon and paprika to 1/8 teaspoon. Add chopped or sliced peppers. Recipe was tested in a 700 watt microwave oven with a turntable.