

Crunchy Enchilada Tortilla Bake

Crunchy tortilla chips layered with tender chicken, melty cheddar, and a creamy enchilada sauce — all the flavor of enchiladas without rolling a single tortilla.

350°F
OVEN TEMP

25-30 Min
BAKE TIME

6
SERVINGS

Ingredients

Main Ingredients

1½ lb chicken breast, cooked and shredded
6 cups tortilla chips, lightly crushed
2 cups cheddar cheese, shredded

For the Sauce

8 oz cream cheese, softened
10 oz enchilada sauce (1 can)
4 oz diced green chiles (1 can)
1 cup salsa

Toppings

— Sliced jalapeños
— Sour cream

MAKE AHEAD

Assemble the layers up to a day ahead, cover, and refrigerate; add about 10 extra minutes to the bake time if going in cold.

Instructions

1 Preheat & Prep

Preheat the oven to 350°F and lightly grease a 9x13-inch baking dish.

2 Make the Sauce

In a saucepan over medium-low heat, combine the cream cheese, enchilada sauce, green chiles, and salsa. Stir until smooth and warmed through, about 5 minutes.

3 First Layer

Spread half the crushed tortilla chips in the baking dish. Top with half the shredded chicken, half the sauce, and half the cheddar cheese.

4 Second Layer

Repeat with the remaining chips, chicken, sauce, and cheese.

5 Bake

Bake uncovered for 25-30 minutes, until the cheese is melted and the edges are bubbly.

6 Top & Serve

Let cool for 5 minutes, then top with sliced jalapeños and a dollop of sour cream before serving.

Tip: Store leftovers in an airtight container in the fridge for up to 3 days. The chips soften a bit on standing, but the flavor holds up beautifully — great reheated in the oven or microwave.