



Dinner [<https://12tomatoes.com/course/dinner/>] Mexican [<https://12tomatoes.com/cuisine/mexican/>]

Chicken Enchilada Pot Pie [<https://12tomatoes.com/chicken-enchilada-pot-pie/>]

KRISTY NORRELL [<https://12tomatoes.com/author/kristynorrell/>]



It's hard to get tired of classic Chicken Pot Pie, but when you need to shake up your game on the classic a bit, this Chicken Enchilada Pot Pie is a super delicious (and zesty) way to do it. It has all of the features you already know and love like a flaky crust and hot, comforting chicken filling... but you get all of that with rich spiced enchilada flavor. It's a yummy mashup if there ever was one.

You're probably not accustomed to topping your pot pies with sour cream and cilantro but this is a place where those garnishes work incredibly well. The filling isn't spicy, it's zesty and well-spiced just like you'd want any good enchilada to be. The process is pretty comparable to making traditional pot pie filling – you'll cook some onions and garlic in butter and whisk in a bit of flour, but then instead of stirring in chicken broth, you'll stir in enchilada sauce.

Once that thickens to your liking, you add shredded chicken like you normally would but you sub in green chilies, corn, and black beans for the more traditional peas and carrots. It's the ideal Mexican-inspired combo, but you get flaky pie crust with it too! It's such a yummy, unexpected pot pie and it always gets rave reviews from family and friends.

Chicken Enchilada Pot Pie

Serves 6

10m prep time

40m cook time

INGREDIENTS

- 2 refrigerated pie crusts
- 1/4 cup butter
- 1 small onion, chopped
- 2 cloves garlic, minced
- 1/4 cup flour
- 1 (14 oz) can red enchilada sauce
- 1 (4 oz) can chopped green chilies
- 1 (15 oz) can black beans, rinsed and drained
- 1 (15 oz) can corn, drained
- 2 1/2 cups cooked chicken, chopped or shredded
- 1/2 teaspoon chili powder
- 1/2 teaspoon cumin
- 1 1/2 cups shredded Mexican blend cheese
- Kosher salt and freshly ground black pepper, to taste

PREPARATION

- 1 Preheat oven to 400°F.
- 2 In a large skillet or saucepan, heat butter over medium heat. Add onion and cook until softened, 3-4 minutes. Add garlic and cook 1 minute more.
- 3 Stir in flour and cook 1 minute. Whisk in enchilada sauce and bring to a simmer.
- 4 Stir in green chilies, black beans, corn, chicken, cumin, and chili powder and let cook until mixture has thickened, about 5 minutes.
- 5 Stir in 1 cup of the cheese until melted and season to taste with salt and pepper. Remove from heat.
- 6 Line a pie plate with bottom crust and sprinkle with remaining cheese. Spoon filling over the top.
- 7 Top with other pie crust and crimp edges as desired. Cut a few slits in center of top crust to release steam.
- 8 Bake until golden brown, 30-40 minutes, covering edges with foil if they start to brown too quickly.
- 9 Let rest 5 minutes before serving. Enjoy!

© 2021 Great Life Publishing [<https://greatlifepublishing.net>] and GreaterGood [<https://greatergood.com/>]. All rights reserved. Owned and operated by Great Life Publishing, a GreaterGood company. All charitable donations are paid by Greater Good Charities [<https://greatergood.org/>] to benefiting organizations as a grant. Read our privacy policy [<https://greatergood.com/privacy>]. View information for advertisers (PDF) [<https://glp-website-media.s3.amazonaws.com/media-kit-12-tomatoes-20201203.pdf>].