



RECIPE BASKET

Cherry Salsa Cherry Chicken Enchiladas

- 16 ounces sour cream
- 7-ounce can diced green chilies
- 1 green onion, chopped
- 2 cups shredded sharp cheddar
- 8 ounces cream cheese, cut into 8 equal slices
- ½ cup chopped fresh cilantro
- 1 1/2 teaspoon cumin
- 2 cups diced cooked chicken breast
- 8 8-inch flour or corn tortillas
- 20 ounces **D&Co. Kitchen Cherry Salsa**

Butter 9" × 13" baking dish. Mix sour cream, green chilies, green onion, cilantro and cumin in a bowl. Add in chicken and 1 cup of shredded cheese. Salt and pepper to taste.

Spoon approximately 1/2 cup of filling in center of each tortilla. Top with slice of cream cheese. Roll up and place in pan. Pour Cherry Salsa over enchiladas. Cover with foil and bake in 350 F oven for about 45 minutes. Remove foil and sprinkle enchiladas with remaining cheese. Bake until cheese melts. Makes 8 enchiladas.

Cherry Salsa White Chicken Chili

- 2-3 medium boneless chicken breasts
- Medium white onion, chopped
- 1 48-ounce jar Great Northern Beans, drained and rinsed
- 16 ounces **D&Co. Kitchen Cherry Salsa**
- 2 14.5-ounce cans stewed tomatoes
- 1 14.5-ounce can low-sodium chicken broth

1 11-ounce can whole kernel sweet corn,
drained 1 4-ounce can diced mild green
chilies

2 tablespoon chili powder

1 teaspoon ground cumin

8 ounces mozzarella cheese

1 cup Plain Greek yogurt

1 cup 2% milk

Dice chicken breast and sauté it with onions over medium heat. Place in a slow cooker pot coated with cooking spray. Add beans, Cherry Salsa, tomatoes, corn, broth and chilies. Whisk yogurt, milk, chili powder and cumin in medium bowl; add to slow cooker pot. Cook on high for 2-3 hours or low for 4-5 hours. Serve with a generous sprinkle of mozzarella cheese.