

Shredded Chicken & Spinach Casserole with Green Chile Sour Cream Wine Sauce Paired with Laurentide Chardonnay 2016



Ingredients:

- 3 T Butter/ Olive Oil
- 1 Onion chopped
- 8 c Spinach chopped
- 1 c Black Olives sliced
- 4 oz Green Chilies diced
- Sea Salt & Cracked Pepper
- 2 c Chicken broth
- 1 t Cumin
- ¼ c **Laurentide Chardonnay**
- 1.5 T Cornstarch
- 1 c Sour Cream
- 4 c Chicken Breast cooked, shredded
- 2 c mixed Monterey Jack, Colby, Mozzarella cheese shredded, divided
- 1 bunch Cilantro chopped
- 1 large bag Corn Tortilla Chips

Instructions:

1. Preheat oven to 375, grease 9x13 casserole.
 2. Heat butter/oil. Sauté onions 5 minutes.
 3. Wilt spinach with onions. Add olives, green chilies, salt & pepper. Heat through, then remove from heat.
 4. In saucepan, heat broth to boil, add wine & cumin.
 5. Separately whisk cornstarch with enough cold water to smooth consistency.
 6. Add to hot broth mixture, return to boil for 1 minute whisking continually. Repeat if desired to thicken more.
 7. Whisk in sour cream and remove sauce from heat.
 8. Spread layer of cooked chicken in casserole.
 9. Layer 1/3 cheese mixture on chicken.
 10. Layer spinach/olive/onion mixture next.
 11. Layer 1/3 cheese next.
 12. Pour sauce on top.
 13. Layer last 1/3 of cheese.
 14. Sprinkle cilantro on top.
 15. Cover with foil and bake 30 minutes or until bubbly.
- Serve on corn tortilla chips. Serves ~4 or more as appetizer...
Enjoy with **Laurentide Chardonnay** of course!