

# Skinny Chicken Enchilada Dip

## Ingredients

- 1 cup plain nonfat Greek yogurt
- 4 oz. low fat cream cheese, softened
- ½ cup green enchilada sauce
- 7 oz. can diced green chiles
- ½ teaspoon chili powder
- ½ teaspoon cumin
- ½ teaspoon salt
- 3 cups shredded, cooked chicken
- 1 cup Shredded Monterey Jack Cheese, divided

## Instructions:

1. Preheat oven to 350\*. Grease a 9 inch pie pan and set aside.
2. In a large bowl whisk together the yogurt, cream cheese, enchilada sauce, green chiles, and the spices.
3. Add the shredded chicken and about ¾ cup of the Monterey Jack cheese.
4. Pour the dip into the pie pan and top with the remaining cheese.
5. Bake for 20 minutes - or until bubbly.
6. You can turn the broiler to high and let the cheese brown up a little before serving. (Just watch it closely.)

Serve and enjoy with crackers, or vegetables.