



## Hubby's Savory Chicken Cheesecake

### Ingredients & Directions:

#### *Crust:*

1 bag (about 24oz?) blue corn tortilla chips

1/2 c. melted butter

2 egg whites

Put chips in food processor, grind to a coarse powder (much like you would for a graham cracker crust). Add butter and egg whites, process one more time. Coat your baking dishes or springform pans with nonstick spray. Hand press into your baking pans into an even layer and chill in fridge until time to fill.

#### *Chicken and Peppers Mixture:*

(This makes enough for you to put half into the freezer for later. Use it for the next time you make this, or use it for some hash browns, an omelette, or some stellar enchiladas later.)

1 whole chicken, cooked and shredded

3 red peppers, diced

2 large onions, diced

2 cans diced green chiles (or fresh Anaheim chiles or Hatch chiles, and grilled and diced)

1/2 tsp. each of salt, pepper, ground oregano, turmeric, cumin, coriander

In a hot skillet, add olive oil and a pat of butter, onions, peppers, and chiles. Sweat until soft. Just at the end, crank up the heat and give them a nice browned exterior. (Tip: If you have a grill or non flat cooktop you can blacken them in advance and let them sweat as they cool, packaged in foil or parchment.) Once the veggies are cooked, add seasonings and chicken, mix thoroughly and set aside.

#### *Filling:*

(Preheat oven to 350 degrees)

32 oz. (4 boxes) cream cheese, softened

24 oz. queso fresco, crumbled

2 tsp. salt

8 oz. sour cream

4 large eggs

3 cups chicken and peppers mixture (above)

Whip together cream cheese, eggs, and salt. Slowly add sour cream, then add queso fresco, and mix one more time. Fold in chicken and peppers. Pour into pans over the crust and bake at 350 degrees for 30 min or until hot and slightly browned around the edges.

#### *Topping:*

2 large limes (just the juice)

1-1/2 c. crema

1 c. green salsa (we used a local brand that had lots of yummy grilled jalapenos and tomatillos)

1 c. fresh cilantro

2 large avocados

Dump it all, in order, into your blender and give it a whirl until smooth. Chill until the cheesecakes come out of the oven. After the cheesecake has rested 10 or so minutes, spread half of the mixture over the top of each pan.

Serve with a salad of lettuce, tomatos, and olives. Enjoy!