Bowdoin College
Jalapeno Chicken

Yield: 6 portions

2 ½ Tbsp.  Butter or Margarine
2 ½ Tbsp.  Flour
1 c.  Lowfat Milk
3 oz.  Sour Cream
1 tsp.  Salt
1 ½ lb.  Chicken Breast, cut into ¼" strips
½ c.  Salsa
2 cloves  Garlic, finely chopped
¼ medium  Onion, chopped
12 oz.  Tortilla Chips, broken
¼ c.  Jalapeno Peppers, chopped
¼ tsp.  Chili Powder
4 oz.  Cheddar Cheese, shredded

1. Melt butter, add flour and whisk together. Cook over low heat for 5 minutes.
2. Mix milk and sour cream together. Whisk into roux. Simmer for a few minutes. Add salt and remove from heat.
3. Gently poach chicken in simmering salted water until just cooked.
5. Layer the tortilla chips in the bottom of a 9” x 11” baking pan. Spread chicken mixture over chips. Follow with a layer of cream sauce.
6. Sprinkle with chili powder and jalapeno peppers. Top with cheese.
7. Bake at 350 degrees until pie reaches internal temperature of 140 degrees, 20-30 minutes.
8. Cool slightly before serving.