



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.
4. Mix salsa, garlic and onion. Add cooked chicken.
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.