

# Just a Pinch

Sharing Hometown Recipes, Cooking Tips and Coupons



By Janet Tharpe

## Enchilada Ring Makes Tasty Party Dish

**'This is always requested at my office when we do lunch!!'**

Mary Lou Ivy  
Dallas, TX  
(Pop. 1,261,999)



Mary Lou Ivy



What a fun, creative party dish this is! Honestly, even though I prepared it with my own two hands, I was still pleasantly surprised when the southwestern flavor hit my taste buds. The filling ingredients, though basic, provide a full-flavored blend that is sure to satisfy your appetite. Serve this with a salad for dinner, or slice it up and serve it as finger food at your next party. It's a real winner!

See step-by-step photos of Mary Lou's Chicken Enchilada Ring and thousands of recipes from other hometown Americans at:

[www.justapinch.com/enchiladaring](http://www.justapinch.com/enchiladaring)

You'll also find coupons for recipe ingredients! Enjoy and remember, use "just a pinch"...

- Janet

### Chicken Enchilada Ring

#### What You Need

2 c chicken  
1/4 c chopped black olives  
1 c cheddar cheese  
1 sm can chopped chilies, undrained  
1/2 c Miracle Whip dressing  
1 pkg taco seasoning mix  
2 pkg crescent rolls  
1 sm seeded & chopped tomato  
1 lime (juice)  
2/3 c finely crushed tortilla chips  
salsa and sour cream

#### Directions

- Chop chicken and add olives, cheese, chilies, Miracle Whip, taco mix, tomato and 2 tablespoons lime juice.
- Reserve 2 tablespoons crushed chips and add remaining chips to mixture.



- Unroll crescent dough and separate triangles. Arrange on round baking stone or cookie sheet, making a circle with wide ends overlapping in the center and points toward outside. There should be a 5 inch diameter opening in the center.
- Spread chicken mixture evenly onto widest end of each triangle.
- Bring points of triangles up and over filling and tuck under wide ends of dough at center of ring. Sprinkle with the 2 tablespoons crushed chips.
- Bake at 375° for 20-25 minutes. Garnish with additional tomato and serve with salsa and sour cream.

Submitted by: Mary Lou Ivy, Dallas, TX

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