



Chicken Enchiladas

SIZE

For 4

PREPARATION

45 min

DIFFICULTY



Level 1



Level 2



DESCRIPTION

We call these chicken enchiladas “assembly food” because they’re really that easy. Pick up a rotisserie bird, or sub leftover roasted squash or sweet potatoes with black beans to make ‘em veg.

Ingredients

- 1** jar [not just pasta sauce](#)
 - 3** T chili powder
 - 2** T ground cumin
 - 1** tsp garlic powder
 - 1** tsp dried oregano
 - 1-2** chipotles in adobo sauce, chopped
 - 3** C shredded cooked chicken (from one rotisserie chicken)
 - 2 1/2** C shredded cheddar or monterey jack cheese (or a combination of the two)
 - 1** can diced green chilies, drained (4 oz.)
 - 1/2** C chopped fresh cilantro
 - 10** soft corn tortillas
- sour cream, diced avocado, lime wedges, and hot sauce for serving

Process

1

Adjust oven rack to middle position and preheat oven to 400 degrees. grease a 9" x 13" glass baking dish with cooking oil spray or oil.

2

In a large measuring cup, combine not just pasta sauce with chili powder, cumin, garlic powder, oregano, and chipotle chili. Set aside.

3

In a large bowl combine chicken, 1½ cups of cheese, green chilies, cilantro, and ½ cup of sauce. season with salt and pepper.

4

Wrap tortillas in paper towels and microwave on high until pliable, 40 to 60 seconds. place about 1/3 cup filling down the center of each tortilla. tightly roll the tortillas around the filling and place seam side down in prepared baking dish.

5

Coat enchiladas with remaining sauce and sprinkle with remaining cheese.

6

Cover with aluminum foil and bake until heated through 20 to 25 minutes. uncover and bake until cheese browns, about 5 more minutes.