



Chicken Enchiladas

Ingredients

1. 2 cups fully cooked shredded chicken (or beef can be substituted)
2. 1 cup shredded cheddar cheese
3. 1 cup shredded Monterey Jack cheese
4. 1 cup enchilada sauce
5. 1/2 cup diced green chilis
6. 8 flour tortillas
7. 1/4 cup chopped fresh cilantro (dried cilantro from spice rack can also be used)
8. 1 teaspoon garlic powder
9. salt and pepper

Serves: 2-3

Instructions

1. Preheat oven to 375 F
2. Combine shredded chicken, diced onions, green chilies, garlic powder, salt and pepper in a bowl and mix thoroughly
3. Spread layer of enchilada sauce on the bottom of a baking/casserole dish.
4. Fill each tortilla with the chicken mixture and a handful of shredded cheddar and monterey Jack cheese.
5. Roll up tortillas and place them seam side down in the casserole dish.
6. Pour remaining enchilada sauce over the top of the rolled tortillas and sprinkle with the remaining shredded cheese
7. Bake for 20-25 minutes or until cheese is bubbly.
8. Once done, sprinkle with cilantro.
9. Serve with refried beans and spanish or yellow rice and sour cream!

Prep Time: 1 hour to 1 1/2 hour