

## 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.**