

Green Chicken Enchiladas

Ingredients:

- Flour Tortillas - 10
- Chicken Whole – cooked and shredded
 - ✓ Option – use breasts & thighs or a rotisserie chicken
- Green Chili Enchilada Sauce – 19 Ozs.
- Cheeses Grated (any combination you prefer)
 - ✓ Jack
 - ✓ Cheddar
 - ✓ Pepper Jack
- Scallions – Slice thinly
- Green Chilis diced (small can)
- Options
 - ✓ Corn
 - ✓ Olives – sliced
 - ✓ Cilantro - chopped

Prepare Pan & Preheat oven – 9 x 13

- Spread thin layer of Green Chili Enchilada Sauce on bottom of the pan
- Preheat oven to 375 degrees

Filling:

- Combine Chicken, Cheese, Scallions, Green Chilis and any other options
- Moisten with the Green Chili Enchilada Sauce
- Add about 1/3 cup – 1/2 cup to each tortilla
- Roll tortilla and place in pan

Top with Green Chili Enchilada Sauce and Cheese.

Cover lightly with foil and bake about 30 minutes, varies by oven.

Let sit for 10 minutes before serving.

Optional Toppings

- Sour Cream
- Chopped Tomatoes
- Avocado
- Chopped Cilantro