

FASTEST EVER CHICKEN ENCHILADAS

Time: 10 - 12 min
Prep: 10 min



RECIPE INGREDIENTS:

1 tbsp unsalted butter, softened
4 cups shredded rotisserie chicken or shredded cooked chicken (2 pounds cooked chicken breasts)
12 ounces grated cheddar cheese (about 3 cups)
1-1/2 cups sour cream
1/2 small red onion, finely chopped
Salt and freshly ground pepper
6 8-inch flour tortillas
2 cups store bought salsa

RECIPE INSTRUCTIONS:

Preheat your oven to 350°F. Grease a 9x13-inch baking dish with the butter and set aside. Place the chicken in a large bowl. Add 2 1/2 cups of the grated cheese, the sour cream, red onions, and some salt and pepper. Mix well.

Place the tortillas on your work surface. Spoon about 1 cup of the chicken mixture onto the center of each tortilla and roll them up. Place the rolls, seam-side down, in the prepared baking dish (it will be a tight fit). Scatter the salsa over the tortillas. Cover with aluminum foil and bake until heated through, 40 minutes.

Remove the foil and sprinkle the enchiladas with the remaining 1/2 cup of grated cheese. Return the baking dish to the oven until the cheese is melted and edges of tortilla are just beginning to get crisp, 5 to 8 minutes. Serve hot.

Recipe courtesy of Ingrid Hoffmann.

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