

QUICK AND EASY HONEY LIME CHICKEN ENCHILADAS

THURSDAY
MEXICAN NIGHT

Serves: 4

Time: 1 hour

Plan Ahead: Marinate chicken ahead of time. Then, these easy enchiladas will take you just minutes to get into the oven.

$\frac{2}{3}$ cup honey
 $\frac{1}{2}$ cup fresh lime juice
2 Tablespoons chili powder
1 teaspoon garlic powder
1 pound cooked (purchased) Rotisserie Chicken*, shredded, equivalent of 2 medium chicken breasts
2 10 oz. cans green enchilada sauce
1 lb. Monterey Jack cheese, shredded
8 flour tortillas (taco size)
 $\frac{1}{2}$ cup heavy cream
Sour Cream

1. Pre-heat oven to 350°.
2. In a medium size bowl, mix the marinade sauce: honey, lime juice, chili powder and garlic powder. Save half this marinade sauce for later. Set it aside.
3. Toss half the marinade with the cooked chicken. Cover with plastic wrap and place in the refrigerator for at least 30 min. and up to 2 hours.
4. Spray a 9x13 inch-baking dish with cooking oil. Pour a thin layer of enchilada sauce on bottom to coat.
5. Set aside $\frac{1}{4}$ cups of the shredded cheese for topping. Lay the flour tortillas out on the counter or a baking sheet. Divide the chicken and shredded cheese evenly over the tortillas.
6. Roll up each enchilada and place in the baking dish side by side. Mix the remaining marinade with the rest of the green enchilada sauce and cream. Pour over the enchiladas and sprinkle with remaining cheese. Bake for 30 min. Serve immediately. Pass the sour cream.

Serve with: Chips and Salsa. Food Nanny Lime Rice and black beans.

Variations: *Prepare your own chicken by cooking 1 lb. of chicken breasts in the oven. Clean them off with a wet paper towel, place on baking sheet and sprinkle with olive oil, coarse salt and fresh ground black pepper. Bake at 350° for 35 min. Cool. Shred.

This is a great recipe for chicken enchiladas. I was doing a presentation in Raleigh-Durham and Jenny had a dinner party for me and her friends. She served these delicious enchiladas - what a memorable meal that was!