



easy & cheesy chicken enchiladas

Bite Me More is spicing up your life with this amazing Chicken Enchilada recipe, an easy (and super cheesy) way to bring Mexican flavors to the table. Tender tortillas are rolled around zesty rice and shredded chicken and topped with a homemade enchilada sauce and Monterey Jack cheese. Your friends and family will devour this dish faster than you can say ¡Olé!

SERVES: 8



julie albert & lisa gnat



ingredients

Enchilada Sauce

- 2 tbsp vegetable oil
- 2 tbsp flour
- 2 tbsp chili powder
- ½ tsp ground cumin
- ¼ tsp garlic powder
- 1 cup tomato sauce
- 1 cup chicken broth

Mexican Rice

- 1 tsp olive oil
- 1 small onion, chopped
- 1 small garlic clove, minced
- ¼ tsp ground cumin
- ¼ tsp chili powder
- ¼ tsp kosher salt
- ¾ cup long grain rice, uncooked
- 2½ cups chicken broth

Chicken Mixture

- 3 roasted chicken breasts, shredded
- ½ cup enchilada sauce
- 1 tbsp fresh lime juice
- 1 cup shredded cheddar or Monterey Jack cheese
- ½ cup sour cream

- 1 cup salsa
- 8 (10-inch) flour tortillas
- ¾ cup shredded cheddar or Monterey Jack cheese

Garnish

- Sliced jalapeños
- Guacamole
- Salsa

directions

1. For the enchilada sauce, heat oil in a small saucepan over medium-high heat. Add flour and whisk continuously for 30 seconds. Whisk in chili powder, cumin and garlic powder. Gradually whisk in the tomato sauce and chicken broth, whisking constantly to remove any lumps. Reduce heat and simmer 10 minutes until slightly thickened. Remove from heat and set aside.
2. For the rice, in a medium saucepan, heat olive oil over medium-low heat and add the onion, garlic, cumin, chili powder and salt. Cook stirring for 2 minutes. Add rice and stir well to coat. Add chicken broth and bring to a boil. Cover, reduce heat to low and simmer about 18 minutes, until rice is cooked. Remove from heat and let cool slightly. In a large bowl, combine shredded chicken, ½ cup enchilada sauce, lime juice, 1 cup cheese, sour cream and cooked rice. Stir well to combine.
3. To assemble, preheat oven to 350°F. Coat a 13x9-inch baking dish with non-stick cooking spray. Cover the bottom with 1 cup salsa. Place tortilla wrappers on a flat surface and spoon about ½ cup chicken and rice mixture in the center of the wrapper. Fold up and place in prepared dish with the seam side down. Cover with remaining enchilada sauce and sprinkle with ¾ cup cheese. Bake uncovered for 20 minutes. Let sit for 10 minutes before serving. Garnish with chopped jalapeños and serve with guacamole and salsa.



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