

Chicken Enchiladas (www.gimmesomeoven.com/) **DOUBLE QUANTITY**

Ingredients:

3 tablespoons olive oil
2 small white onions, peeled and diced
1.36kg boneless skinless chicken breasts,
diced into small 1.2cm pieces
2 cans diced green chiles
sea salt and freshly-cracked black pepper
2 cans black beans, rinsed and drained
16 corn tortillas
6 cups cheese (Colby and/or Tasty), grated
2 batch Red Enchilada Sauce (other recipe)

optional toppings:

coriander, chopped
red onions, chopped
avocado, diced
sour cream

What to do:

1. Preheat oven to 180°.
2. Grease baking dish.
3. Prepare Red Enchilada Sauce (see other recipe sheet)
4. Prepare chicken filling:
 - a. *In large sauté pan, heat oil over medium-high heat.
 - b. *Add onion and sauté for 3 minutes, stirring occasionally.
 - c. *Add diced chicken and green chiles, and season with a generous pinch of salt and pepper.
 - d. *Sauté the mixture for 6-8 minutes, stirring occasionally, or until the chicken is cooked through.
 - e. *Add in the beans and stir until evenly combined.

- f. *Remove pan from heat and set aside.
5. Warm tortillas in microwave according to packet instructions.
6. Assemble enchiladas:
 - a. Set up an assembly line including: tortillas, enchilada sauce, chicken mixture, and cheese.
 - b. Lay out a tortilla, and spread two tablespoons of sauce over the surface of the tortilla.
 - c. Add a generous spoonful of the chicken mixture in a line down the centre of the tortilla, then sprinkle with 1/3 cup cheese.
 - d. Roll up tortilla and place, seam side down, in a greased baking dish.
7. Assemble the remaining enchiladas. Then spread any remaining sauce evenly over the top of the enchiladas, followed by any extra cheese.
8. Bake uncovered for 20 minutes, until the enchiladas are cooked through and the tortillas are slightly crispy on the outside.
9. Serve the enchiladas while they're nice and warm, garnished with lots of toppings.

Notes:

- * denotes Adult supervision required.