



AMY'S EASY CHEESY CHICKEN ENCHILADAS



Source: an Amy original

Yield: 8 enchiladas

These enchiladas are not soaking in sauce, so if you love your enchiladas with a ton of sauce, add an extra can of enchilada sauce! Put a little more on the bottom and the rest on the top. This recipe is versatile - you really can't go wrong mixing it up to suit your liking!

Cooking Spray

1 cup diced onion

1 4.5-ounce can diced green chiles, undrained

1 10-ounce can enchilada sauce, divided

3 cups cooked, shredded chicken (I use 1 rotisserie chicken, picked clean and shredded)

1 Tbsp light sour cream

hot sauce (optional)

4 cups shredded cheese (use cheddar, Monterey jack, a mix of the 2, or Mexican blend - your choice!)

Sour cream for serving

1) Preheat oven to 350 degrees.

2) Heat a small skillet over medium-high heat. Spray with cooking spray and add onions. Saute until soft and slightly brown (4-5 minutes). Add the undrained chiles and saute 1-2 minutes until well combined with the onions.

3) Place the shredded chicken in a medium bowl. Add the onion/chile mix and stir to combine. Add 2 Tbsp of the enchilada sauce and 1 Tbsp light sour cream and a few shakes of hot sauce, if you like it spicy! Stir to combine.

4) Spray a 13x9 pan with cooking spray. Spoon about 3 Tbsp of enchilada sauce into the bottom of the pan - just enough to coat it. Spread with the back of the spoon, if necessary.

5) Fill tortillas each with approx 2 Tbsp cheese (2 hearty pinches) and 1/3 cup of the chicken mixture. Roll up and place seam side down in the baking dish. Cover enchiladas with remaining enchilada sauce. Use the back of the spoon or a spatula to smooth the sauce over the top of the enchiladas. Make sure you get the edges so they don't get too dried out! Sprinkle the remaining cheese over the top of the enchiladas.

6) Bake at 350 degrees for 30 minutes - just until the cheese is nice and melty and the sauce is bubbling around the sides!