



# Green Chicken Enchiladas

SERVINGS: 6-8

PREPPING TIME: 15 MIN

COOKING TIME: 30 MIN

## Ingredients

- 3 organic chicken breasts, boiled & shredded (or a rotisserie chicken)
- Canned organic/GF chopped green chiles, 2 cans (or fresh roasted, chopped chiles)
- GF green tomatillo enchilada sauce, 3 packages (5 if doing more than one tray of enchiladas)
- Light organic sour cream, 1 tub
- 1-2 packages of organic shredded cheese, mozzarella or Monterey Jack
- Organic cumin, to taste
- Pink Himalayan salt and organic pepper, to taste
- Organic garlic powder, to taste
- Organic onion granules, to taste
- 1-2 organic white onions, diced
- 1 package of frozen, chopped organic spinach, defrosted and strained

## Directions

1. Set out frozen spinach or add to a hot bowl of water, let stand until defrosted then strain the water out in a colander. If using fresh green chilies, you can either oven roast them until they are charred a little or you can roast them on the stove top, over the burner. Then chop up & set aside.
2. Next, heat a sauté pan to low-medium heat and add diced onions with a splash of olive oil. Cook onions until they start to brown, and remove from heat. If using raw chicken breasts, boil them for 15 mins. And shred once cooled. If using rotisserie chicken, shred meat and set aside.
3. For the tortillas, heat a sauté pan on medium heat with  $\frac{1}{4}$  cup of olive oil. Cook the tortillas in the oil for only 30 seconds on each side, and lay onto paper towels to blot the excess oil off. Repeat until you have about 11 tortillas cooked.
4. Grab a big bowl; add shredded chicken, defrosted and strained spinach, cooked/caramelized onions, chopped canned or fresh green roasted chilies, salt, pepper, cumin, garlic powder, onion granules &  $\frac{3}{4}$  of the tub of sour cream. Pour about  $\frac{1}{2}$  cup of enchilada sauce into the bottom of a large, glass lasagna dish and rotate to coat the bottom. Add about  $\frac{1}{2}$  cup of enchilada sauce to a glass pie dish.
5. To assemble; dip a tortilla into the sauce, add two heaping tablespoons of enchilada filling into the tortilla, and roll. Add it seam side down into a glass lasagna dish. Repeat until all of the tortillas are finished and in the dish.
6. Pour the remaining enchilada sauce over the top of them. Then top with cheese and bake in a 375 degree oven until the cheese is bubbling and has a slight golden brown color. Enjoy!