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Chicken Enchiladas

Makes 4 Servings – 2 each

INGREDIENTS

- 4 skinless, boneless chicken breasts, butterflied in ½
- 1 onion, chopped
- ½ pint sour cream
- 1 cup shredded Cheddar cheese
- 2 tablespoon chopped parsley
- ½ teaspoon dried oregano
- Salt and pepper to taste
- 1 (15 ounce) can/jar tomato sauce
- ½ cup salsa of your choice (cooked not fresh)
- 2 tablespoon chili powder
- 1 can chopped green chilies
- 2 cloves garlic, minced
- 8 (10 inch) flour tortillas
- 1 (12 ounce) jar taco sauce
- 1 cup shredded Cheddar cheese

Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a medium, non-stick skillet over medium heat, cook chicken until no longer pink and juices run clear. Drain excess fat. Cube the chicken and return it to the skillet. Add the onion, sour cream, Cheddar cheese, parsley, oregano and ground black pepper. Heat until cheese melts. Stir in salt, tomato sauce, water, chili powder, green chilies, and garlic.
- Roll even amounts of the mixture in the tortillas. Arrange in a 9x13 inch baking dish. Cover with taco sauce and ¾ cup Cheddar cheese. Bake uncovered in the preheated oven 20 minutes.