Cheesy Chicken Enchiladas

Description

The chicken soaks up all of the juices and flavors from the salsa and becomes quite yummilicious when it hits your taste buds.



Summary

Yield: 1
Prep Time: 45 minutes
Category: Poultry
Cuisine: Mexican
Tags: Football

Ingredients

- 1 tbsp canola oil
- 1 small onion diced
- 1 clove garlic diced
- 1 1/2 lb cooked shredded chicken
- 1/2 pack taco seasoning
- 2 tbsp water
- 1 can diced green chilies small can
- 1/2 can black beans rinsed
- 1 jar Newmans own corn and black bean salsa
- 9 taco size corn tortillas
- 1 can red enchilada sauce
- 1 cup shredded Mexican cheese blend
- 1 chopped cilantro for garnish

Instructions

Heat oven to 400 degrees F.

Heat oil in a large skillet over medium heat. Add the onion and cook for 2-3 minutes, stirring occasionally until translucent. Add garlic and continue cooking about 1 more minute, being careful not to burn the garlic.

Add the cooked chicken, taco seasoning, and water to the pan and use a fork to shred the chicken.

Add the chiles, black beans, corn, and salsa and stir to combine. Simmer on medium heat for 5 minutes, or until heated through. Turn to low and keep warm.

Place 1/4 cup enchilada sauce into the bottom of a 9 x 13 inch casserole dish. Use a spatula to spread the sauce so that it covers the bottom of the dish.

Place 3 tortillas on top of the sauce. Spread one half of the chicken mixture on top of the tortillas and top with 1/3 cup of the shredded cheese. Place 3 more tortillas on top of the cheese and then add another 1/4 cup of enchilada sauce, the other half of the chicken mixture, and another 1/3 cup of cheese. Top with 3 more tortillas, the remaining enchilada sauce, and the remaining cheese.

Cover the casserole with aluminum foil and bake at 400 degrees for 20-25 minutes, or until cheese is melted and bubbly. Remove from oven and let the casserole rest for 5-7 minutes to help make it easier to cut and serve.

Top with more salsa, sour cream, cilantro, or any of your other favorite taco toppings, if desired.