

Salsa Verde Chicken Enchiladas



INGREDIENTS

Makes 2 to 3 servings

- 1 Tablespoon Olive Oil
- 2 Garlic Cloves, minced
- 1 Teaspoon Lime Zest
- 1 Tablespoon Salsa Verde Seasoning Blend
- 2 Cups Cooked Chicken, shredded
- 1/2 Cup Sour Cream
- 1/2 Cup Cheddar Or Monterey Jack Cheese, shredded and divided
- 1/4 Cup Fresh Cilantro, chopped and divided
- 6 Corn Tortillas

DIRECTIONS

Preheat oven to 350°F.

Heat large skillet over medium heat. Add olive oil, garlic and lime zest and cook until fragrant, about 30 seconds.

Add Salsa Verde Seasoning Blend and stir well. Remove from heat. Stir in chicken, sour cream, 1/4 cup cheese and 1/8 cup cilantro.

Add 2 to 3 tablespoons sauce to bottom of 9-inch by 9-inch baking dish, reserving 1 cup sauce for topping enchiladas.

Add about 2 tablespoons chicken to center of each tortilla and roll, placing seam-side down in baking dish. Cover tortillas with remaining 1 cup sauce and remaining 1/4 cup cheese.

Transfer dish to oven and bake until heated through and cheese is melted on top, about 20 minutes.

Top enchiladas with remaining 2 tablespoons cilantro and serve.