

Green Chili Chicken Enchiladas

Ingredients

- 8 tortillas - I use whole grain. Siete is a wonderful gluten free option. Check your ingredients here- they can have a lot of unnecessary ingredients
- 1 rotisserie chicken shredded
- 4 oz can green chiles
- 10-12 oz can green enchilada sauce
- salt and pepper to taste
- 1 cup mexican cheese shredded (I choose low fat)

Cilantro Lime Sauce

- 1/2 cup plain low fat greek yogurt
- 1/2 lime juiced
- 1/4 cup cilantro
- green enchilada sauce

Directions

- 1.Preheat oven to 400 degrees.
- 2.Combine the shredded chicken, green chilis, 1/4 can of green enchilada sauce, and 1/2 cup of cheese. Add salt & pepper, to taste. Mix well- I like to do this in my kitchen aid mixer with the flat beater for about 1 min on speed 2
- 3.Lay out tortillas and scoop mixture evenly among all tortillas.
- 4.Roll each tortilla and place inside a greased 9 x 13 baking dish.
- 5.In a blender, add remaining enchilada sauce, greek yogurt, lime juice, and cilantro. Blend to make a creamy sauce. Pour the sauce evenly over the top of all enchiladas.
- 6.Sprinkle the remaining cheese over the top of all enchiladas.
- 7.Bake for about 20 minutes or until the cheese is melted and tortillas are crispy. Let cool for about 10 minutes.
- 8.Top with cilantro, lime, and avocado if you wish! ENJOY!

MADE WITH LOVE

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