

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

by Teresa Forchard