

Cheesy Chicken Enchiladas

Ingredients

- 8 whole grain tortillas
- 1/2 can refried beans
- 1 cup of salsa
- 2 TBS taco seasoning
- 2 cups diced or shredded rotisserie chicken - 2 TBS olive oil
- 2 TBS flour
- 1 1/2 cups chicken broth
- 1 can of rotel
- 1 1/2 cups plain greek yogurt
- 1 1/2 cup mexican blend cheese

Directions

1. Preheat oven to 400 oF. Spray 9 x 13 dish with olive oil
2. Mix together rotisserie chicken, refried beans, salsa and taco seasoning.
3. Lay out tortilla and place generous amount of mixture in the center of each tortilla. roll up and place in 9 x 13 dish. Repeat with all 8 tortillas
4. Add olive oil and flour to small sauce pan and heat over medium heat for about a minute. Whisk in chicken broth and Rotel and bring to a gentle boil. Turn off heat and mix 1/4 cup of the liquid with greek yogurt in a small mixing bowl (this will temper the greek yogurt and prevent it from curdling). Then add the greek yogurt to the rest of the chicken broth. Add 1 cup of Mexican cheese to the sauce pan and mix together.
5. Pour cheese sauce over the enchiladas. Sprinkle Mexican cheese on top, and bake for 20 minutes.
6. Enjoy

MADE WITH LOVE

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