

Cheesy Chicken Enchiladas

INGREDIENTS

- 2 (10-ounce) cans red enchilada sauce
- ½ cup plain Greek yogurt
- 3 cups shredded rotisserie chicken
- 1 cup refried beans
- ½ cup salsa
- 2 tablespoons taco seasoning
- 1½ cups shredded Mexican-blend cheese, divided
- 8 medium flour tortillas
- Fresh lime wedges, for serving, optional
- Chopped fresh cilantro, for serving, optional

DIRECTIONS

1. Preheat the oven to 400°F. Lightly grease a 9 x 13-inch baking dish.
2. In a medium bowl, whisk together the enchilada sauce and Greek yogurt until smooth and creamy. Spread about ½ cup of the sauce mixture over the bottom of the prepared baking dish.
3. In a large bowl, combine the shredded chicken, refried beans, salsa, taco seasoning, and ½ cup of the shredded cheese. Stir until evenly combined.
4. Divide the chicken mixture evenly among the tortillas, placing it down the center of each. Roll the tortillas tightly and arrange them seam-side down in the prepared baking dish.
5. Pour the remaining creamy enchilada sauce evenly over the enchiladas, making sure the tortillas are well covered. Sprinkle with the remaining 1 cup shredded cheese.
6. Bake uncovered for 18–20 minutes, or until the enchiladas are heated through, the sauce is bubbling around the edges, and the cheese is melted. For a lightly golden top, broil for 1–2 minutes at the end.
7. Let the enchiladas rest for 5 minutes before serving. Finish with a squeeze of fresh lime and chopped cilantro, if desired.