

Recipe



Chicken Enchiladas

Ingredients:

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| 2 Cups | Cooked Chicken (shredded) |
| 10 oz. can | Kidney Beans (drained) |
| 9 oz. | AFP Bean Dip |
| 6 ea. | 8-Inch Tortillas |
| 18 oz. | AFP Salsa |
| ¼ Cup | Crosscut Scallions |
| 1 tsp. | Cilantro (chopped) |
| 1 – 15oz. Can | AFP White Queso Sauce split evenly into separate containers |

Directions:

- Preheat oven to 375°F
- Mix cooked Chicken, kidney beans and Bean Dip very well. Season with salt and pepper.
- Spoon ¼ cup chicken mixture in each tortilla. Fold over filling.
- Place rolled enchiladas in pan with seam side down.
- Top with first container of White Queso, spreading evenly.
- Bake for 30 minutes or until bubbly.
- To serve, place Salsa on bottom of plate and top with 3 enchiladas.
- Heat remaining White Queso and pour over hot enchiladas.
- Garnish with chopped scallions and cilantro.