

Spicy Chicken Enchiladas Verde

Serves 5

Ingredients:

- 3 cups shredded cooked chicken (we used a store-bought rotisserie chicken)
- 2 cups (16 oz.) store-bought salsa verde, divided
- 8 ounces grated Monterey Jack cheese, divided
- 1/3 cup chopped fresh cilantro, divided
- Salt and freshly ground black pepper
- 10 corn tortillas
- Cooking Spray
- 1/4 medium yellow onion, thinly sliced
- Sour cream (if desired for topping)

Directions:

1. Adjust oven rack to center position and heat oven to 375 degrees.
2. Mix chicken with 2/3 cup salsa verde, 1 1/2 cups cheese, scant 1/4 cup cilantro, and salt and pepper to taste. Spread 1 cup salsa in a 13 x 9-inch baking dish.
3. Wrap tortillas in two damp paper towels and microwave on high power until warm and pliable, about 45 seconds. Spoon about 1/4 cup chicken filling into a tortilla. Roll up and place seam side down in baking dish. Repeat with remaining filling and tortillas. Drizzle enchiladas with remaining 1/3 cup salsa and sprinkle with remaining cheese. Spray a large sheet of foil with cooking spray. Cover baking dish with foil, oiled side down, and bake until heated through, about 25 minutes. Remove foil, sprinkle with onion slices, and bake for 5 more minutes. Sprinkle with remaining cilantro, let stand for a few minutes, and serve with sour cream, if desired.

Recipe adapted from [Perfect One-Dish Dinners](#) by Pam Anderson

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