

# Chicken Enchiladas with Tomatillo Sauce

## INGREDIENTS:

- Olive oil for heating tortillas
- 8 corn tortillas
- 1 tablespoon olive oil
- 1 cup chopped Vidalia onion
- 2 cups leftover grilled chicken, in small pieces
- 1 cup Classic Tomatillo Sauce (see recipe)
- 1/4 cup or more crema Mexicana (Cacique brand)
- 2 cups grated Monterey Jack cheese with jalapenos

## INSTRUCTIONS:

Preheat the oven to 375°. Oil a 9 x 13-inch baking dish.

Pour a little oil into a skillet over medium-high heat. Add a tortilla; heat for 30 seconds on each side. Wrap in foil to keep warm. Repeat with remaining tortillas, stacking each as it is finished in the foil packet.

Heat 1 tablespoon olive oil in a skillet. Add onion; sauté for 5 minutes, until soft and translucent. Add chicken and stir to combine. Place about 3 tablespoons of this mixture down the middle of each tortilla and roll up. Place seam-side down in baking dish. Cover with tomatillo sauce, making sure that all surfaces of enchiladas are covered. Drizzle crema over top. Sprinkle with cheese. Bake for about 10 to 12 minutes, until cheese is bubbly. Don't cook longer or enchiladas will fall apart.

Serves 4

**PER SERVING:** 600 calories, 38 g protein, 34 g carbohydrate, 35 g fat (16 g saturated), 119 mg cholesterol, 581 mg sodium, 5 g fiber.