

Taste of Home



Simple Chicken Enchiladas

★★★★☆

This recipe is so quick and easy, and I always receive a ton of compliments. It quickly becomes a favorite of friends whenever I share the recipe. Modify the spiciness with the intensity of the salsa and the green chilis to suit your taste. —Kristi Black, Harrison Township, Michigan

TOTAL TIME: Prep: 20 min. Bake: 25 min.

YIELD: 5 servings.

Ingredients

1 can (10 ounces) enchilada sauce, divided

4 ounces cream cheese, cubed

1-1/2 cups salsa

2 cups cubed cooked chicken

1 can (15 ounces) pinto beans, rinsed and drained

1 can (4 ounces) chopped green chiles

10 flour tortillas (6 inches)

1 cup shredded Mexican cheese blend

Optional: Shredded lettuce, chopped tomato, sour cream and sliced ripe olives

Directions

1. Spoon 1/2 cup enchilada sauce into a greased 13x9-in. baking dish. In a large saucepan, cook and stir the cream cheese and salsa over medium heat until blended, 2-3 minutes. Stir in the chicken, beans and chiles.
2. Place about 1/3 cup of chicken mixture down the center of each tortilla. Roll up and place seam side down over sauce. Top with remaining enchilada sauce; sprinkle with cheese.
3. Cover and bake at 350° until heated through, 25-30 minutes. If desired, serve with lettuce, tomato, sour cream and olives.

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