

## **Zesty Chicken Enchiladas**

Ingredients:

For the Filling:

2 cups cooked shredded chicken

1 can (4 oz) diced green chilies

1 cup black beans, drained and rinsed

1 cup corn kernels

1 teaspoon ground cumin

1 teaspoon chili powder

Salt and pepper to taste

1 cup shredded Mexican cheese blend (for filling)

1/2 cup chopped fresh cilantro (optional)

For the Sauce:

2 tablespoons vegetable oil

2 tablespoons all-purpose flour

2 tablespoons chili powder

1 can (14 oz) tomato sauce

1 cup chicken broth

1 teaspoon ground cumin

1 teaspoon garlic powder

Salt and pepper to taste

Other Ingredients:

10-12 corn tortillas

1 cup shredded Mexican cheese blend (for topping)

Chopped fresh cilantro for garnish

Instructions:

Prepare the Filling:

In a mixing bowl, combine the shredded chicken, diced green chilies, black beans, corn, ground cumin, chili powder, salt, pepper, shredded cheese, and chopped cilantro if using.

Make the Sauce:

In a saucepan, heat the vegetable oil over medium heat. Stir in the flour and chili powder to make a roux. Cook for a minute, stirring constantly.

Slowly whisk in the tomato sauce and chicken broth. Add the ground cumin, garlic powder, salt, and pepper. Bring the mixture to a simmer and cook until it thickens slightly.

Assemble the Enchiladas:

Preheat the oven to 350°F (175°C).

Spread a small amount of the sauce in the bottom of a baking dish.

Warm the corn tortillas slightly. Spoon a portion of the filling into each tortilla, roll it up, and place it seam-side down in the baking dish.

Bake:

Pour the remaining sauce over the top of the enchiladas. Sprinkle with the additional shredded cheese.

Bake in the preheated oven for 20-25 minutes or until the cheese is melted and the enchiladas are heated through.

Serve:

Garnish with chopped cilantro and serve warm.