

Green Chicken Enchiladas

Ingredients

- 2 lbs chicken breast
- 12 (10-inch) flour tortillas
- 1 (8-ounce) package shredded Monterey Jack cheese
- 2 (15-ounce) cans green enchilada sauce
- 1 tsp onion powder
- 1 tsp garlic powder
- 3/4 tsp ancho chile powder
- 3/8 tsp chipotle chile powder
- 1 tsp salt
- pepper, to taste
- canola oil, to coat chicken
- sour cream (optional)
- hot sauce (optional)

Instructions

1. Bake chicken, covered in a thin coat of oil, in the oven at 350°F until 165°F internal, about 30 minutes.
2. Preheat oven to 350°F.
3. Shred chicken in a large bowl.
4. Add one can of enchilada sauce along with garlic powder, onion powder, ancho chile powder, and chipotle chile powder.
5. Lightly grease an 11" by 7" baking dish.
6. Fill each tortilla with equal amounts of chicken and cheese, reserving 1/4 cup cheese for topping. Roll tortillas to form enchiladas. Arrange enchiladas in the prepared baking dish. Cover with the other can of enchilada sauce.
7. Bake enchiladas, covered with aluminum foil, 30 minutes in the preheated oven. Top with reserved cheese, and continue baking 5 minutes, until cheese is melted.
8. Remove from oven and serve with sour cream and hot sauce if desired.

Notes