

ENCHILADA CASSEROLE

“ENCHILADAS FLOJAS”

INGREDIENTS:

- WHOLE COOKED CHICKEN, SHREDDED (YIELDS ~3 CUPS MEAT)
- 2 CUPS SHREDDED CHEESE (CHEDDAR, MONTEREY JACK, OR MEXICAN BLEND)
- 2 CUPS ENCHILADA SAUCE (RED OR GREEN, STORE-BOUGHT OR HOMEMADE)
- 1 CUP SOUR CREAM (OPTIONAL, FOR CREAMINESS)
- 1 SMALL ONION, DICED (OPTIONAL)
- 8-10 CORN OR FLOUR TORTILLAS
- 2 TBSF OLIVE OIL OR BUTTER
- FRESH TOPPINGS: CHOPPED CILANTRO, GREEN ONIONS, AVOCADO, JALAPEÑOS

INSTRUCTIONS

1. PREHEAT OVEN TO 375°F (190°C). GREASE A 9X13-INCH BAKING DISH.
2. PREPARE THE FILLING
 - IN A SKILLET, HEAT OIL AND SAUTÉ ONION UNTIL SOFT.
 - ADD SHREDDED CHICKEN, 1 CUP ENCHILADA SAUCE, AND SOUR CREAM (IF USING). STIR UNTIL WARMED AND CREAMY.
3. LAYER THE CASSEROLE
 - SPREAD A THIN LAYER OF ENCHILADA SAUCE ON THE BOTTOM OF THE PAN.
 - LAY TORTILLAS FLAT TO COVER THE BOTTOM.
 - SPREAD HALF OF THE CHICKEN MIXTURE, SPRINKLE WITH CHEESE, DRIZZLE SAUCE.
 - REPEAT: TORTILLAS → CHICKEN MIXTURE → CHEESE → SAUCE.
 - FINISH WITH TORTILLAS, THE REST OF THE SAUCE, AND PLENTY OF CHEESE.
4. BAKE UNCOVERED FOR 25-30 MINUTES, UNTIL BUBBLY AND GOLDEN.
5. REST & SERVE
 - LET STAND 10 MINUTES BEFORE CUTTING.
 - GARNISH WITH CILANTRO, GREEN ONIONS, AVOCADO, OR SOUR CREAM.



25-30 minutes



4-6