Chicken Enchiladas

Ingredients:

4 large Chicken breasts
7-10 Flour tortillas
1 Yellow or White onion
3 Red, yellow, and/or green bell peppers
10-16 oz spinach (prewashed baby leaves)
1 lb Shredded Mexican Cheese
1 small can diced green chiles
2 15-oz cans of Enchilada sauce

Preparation:

Slice or chop up all of the vegetables and cook in a large skillet until tender in a little of the enchilada sauce (start with the onions and peppers first, then add the spinach to wilt in at the end); set aside. Pre-cook the chicken breasts (can be done on the grill, baked, or pan fried on the stove), but not all the way through as they will continue to cook in the oven. Slice the chicken breasts into strips and set aside. In a 9x13 baking dish, spread a thin layer of enchilada sauce on the bottom. Assemble the tortillas with cheese, green chiles, veggies, chicken, and a splash of sauce. Roll up and place into the pan seam-side down. Squeeze as many roll ups into the pan as possible. Cover all rolls with remaining sauce and sprinkle the surface with cheese. Cover with foil and bake in a 350 degree oven for 30 minutes; remove the top foil and cook 5-10 minutes more until cheese in golden brown.

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