Green Enchiladas

recipe by Leticia Lozoya

INGREDIENTS

- 1 can Las Palmas Green Enchilada Sauce (medium spice level)
- Pack of corn tortillas
- 8 oz. bag shredded cheese (recommend Mexican cheese mix)
- Chicken (recommend purchasing whole cooked rotisserie chicken)
- Optional: sour cream

INSTRUCTIONS

1. Preheat oven to 300 degrees F.
2. Take rotisserie chicken and tear off chicken, so you have a bowl of shredded chicken.
3. Take a corn tortilla and add pieces of chicken just enough so you can neatly roll tortilla and lay in the casserole dish. Do this as many times you’d like until dish is filled.
4. Once the casserole dish is filled to your liking, open the can of the Las Palmas Green Enchilada Sauce. Feel free to pour in a measuring cup or in container in case you are left with extra. When ready, pour the sauce over the rolled tortillas with chicken. Be as generous as you like with the sauce, but DO NOT FILL up the entire casserole.
5. Take your bag of shredded cheese and generously sprinkle all over the rolled tortillas. Cheese should cover all of them (just the rolled tortillas).
6. Now they are ready to go into the oven! Put in the middle on top rack. Put a 10-minute timer on it. You’ll know it’s ready when the cheese is melted and the ends of the tortillas start to lightly brown.
7. Pull out of the oven, let it cool for 2-3 minutes and then it’s ready to serve! Make sure to use a flat spatula to serve. It’s easier to lift and serve onto a plate.
8. For the final touch (completely optional), add a small spoonful of sour cream on top.