

# CHICKEN ENCHILLADAS

Chefsville  
Kids

## COOKEE'S TOOL KIT

Sauté pan  
Rectangle baking dish  
Wooden Spoon  
Measuring cups and spoons  
Medium bowl  
Spatula



## Ingredients

1 pound shredded or diced chicken  
12 corn tortillas  
2 tomatillos  
2 cloves garlic, chopped

½ onion, sautéed  
salt and pepper to taste  
½ teaspoon cumin  
¼ teaspoon coriander

Toppings: Lettuce, diced tomato, cheese and Mexican crema

## Directions

1. Grease a baking dish then place salsa on the bottom of the dish to keep the enchiladas from sticking and burning to the bottom of the dish.
2. Preheat the oven to 350°F.
3. Using a bowl, add the chopped tomatillos, garlic, onion, seasonings and chicken. Mix to combining.
4. Lay a tortilla flat on the cutting board or work surface and place 2-3 tablespoons of the mixture in it and roll it up. Place seam side down in the baking dish and continue until all of the dish is filled.
5. Top with Mexican crema and cheese, place in the hot oven and bake for 20 minutes.

Top with lettuce and diced tomato and serve while enchiladas are hot.



Time: 40 minutes  
Servings: 8