

Green Enchiladas

Ingredients

4- 10" flour tortillas

1- small can green enchilada sauce

1- can black olives (sliced or whole)

1- can green diced chiles

1- 8 oz block of jack cheese (grated)

1- package of 4 chicken thighs

Seasonings: chili powder, cayenne powder, garlic powder, salt, pepper

Directions:

Using a two quart sized pot place the chicken thighs and fill with water. Bring to a boil and then lower to medium heat and cook until reaching 165 to 170 degrees. Remove the thighs and allow to cool. Reserve the broth for other recipes. It may be frozen.

Next shred the cooled chicken using a knife and fork until you feel it will fit nicely in a rolled flour tortilla.

Select a 9 X 9 inch baking pan and spray with non-stick spray.

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Open the can of green sauce and pour a little in the bottom of the baking pan making sure the entire pan is coated.

Heat each tortilla in the microwave for 10-12 seconds or heat on stove until pliable. Spoon some of the chicken on warmed tortilla and add some cheese and green canned chilis. Roll into enchilada shape and place in the pan. Repeat until the 4 enchiladas line the inside of the pan. Pour the remaining green sauce covering the enchiladas completely and add left over cheese to the top.

Bake at 375 for 25 to 30 minutes checking for bubbling sauce and melted cheese.

Allow to rest 5 minutes before serving.