

Green Chili Chicken Enchiladas

HolisticQ Signature Recipe

This Enchilada recipe has been our family's favorite for over 20 years. We found by using the whole chicken, the meat will be juicier when you use both white and dark meat. We hope this recipe becomes one of your favorites too!

Ingredients:

1 Whole chicken, cooked, de-boned and shredded (3-4 cups cooked chicken)
1/4 cup coconut oil
1 large onion chopped
1 bell pepper chopped
4 tablespoons chili powder
Salt to taste (about 2 teaspoons)
28oz green chili enchilada sauce (red enchilada sauce is also great)
8 oz. sour cream
8 oz. sharp cheddar or jack (shredded)
8 - 10 Large Tortillas

- Cook, de-bone, and shred a whole chicken.
- Warm tortillas so they are easier to roll and not tear when rolled.
- Preheat oven to 350°

Sauté chopped onion and bell pepper in 1/4 cup coconut oil until tender and combine with the shredded chicken, chili powder, and salt. Roll equal amounts of chicken mixture into 8 to 10 large tortillas. Place enchiladas seam down into a lightly oiled 9x13 baking dish. In a large bowl, Whisk the sour cream with the green chili sauce. Pour green chili sauce mixture over entire casserole and sprinkle the cheese on top. Bake for 30 minutes and let stand for 10 minutes before serving.