



Chipotle Enchiladas



This recipe calls for:

Traditional Sauce

Traditional Pasta Sauce

Garden Combination Sauce

Prep time

25 minutes

Cook time

35 minutes

Servings

4

Ingredients

- 2 Tbsp. vegetable oil, divided
- 2 medium zucchini, diced
- 1 large onion chopped
- 2 cloves garlic, chopped
- 2 Tbsp. finely chopped chipotle peppers in adobo sauce
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- 1/2 cup low fat sour cream

3 cups shredded cooked chicken
16 corn tortillas
1/2 cup crumbled Queso Fresco cheese

Instructions

1. Preheat oven to 400°F.
2. Heat 1 tablespoon oil in 12-inch skillet over medium-high heat and cook zucchini and onion, stirring frequently, 6 minutes or until tender. Remove from skillet and set aside.
3. Heat remaining 1 tablespoon oil in same skillet over medium heat and cook garlic and chipotle peppers, stirring frequently, 30 seconds. Stir in sauce and simmer covered 4 minutes. Remove from heat, then stir in sour cream.
4. Combine chicken, vegetables and 1 cup sauce mixture in large bowl.
5. Spread 1/2 cup sauce mixture in 13 x 9-inch glass baking dish. Arrange 6 tortillas on sauce mixture. Evenly top with chicken mixture, then remaining tortillas and sauce mixture. Sprinkle with cheese.
6. Bake 20 minutes or until enchiladas are heated through and cheese is melted.