



Shortcut Cheesy Chicken Enchiladas



This recipe calls for:

Traditional Sauce

Prep time

15 minutes

Cook time

35 minutes

Servings

4

Ingredients

- 1 jar (24 ounces) RAGÚ® Old World Style® Traditional Sauce
- ½ cup chicken broth
- 1 tablespoon chili powder
- 2 teaspoons garlic powder
- 1 teaspoon dried oregano
- ½ teaspoon ground cumin
- ½ teaspoon each kosher salt and ground pepper
- 2 cups shredded rotisserie chicken meat
- 1 small white onion, chopped
- 1 package (8 ounces) shredded Mexican-style cheese blend, divided
- 1 cup crumbled queso fresco cheese

1 cup loosely packed cilantro leaves, divided
12 yellow corn tortillas (6 inch)
Sour cream, for serving

Instructions

1. Heat oven to 425°F. Combine sauce, broth, seasonings, salt & pepper in medium saucepan. Cook on medium heat 3-4 min. or until heated through.
2. Combine chicken, onions, 1 cup shredded cheese, queso fresco, ½ cup cilantro and ¼ cup sauce mixture in large bowl. Spray both sides of tortillas with 100% oil cooking spray. Stack tortillas and wrap tightly with plastic wrap. Microwave on HIGH 60-90 seconds or until warm and pliable.
3. Fill each tortilla with ¼ cup chicken mixture. Roll up; place seam-side down in greased 13x9-inch baking dish. Pour remaining sauce mixture over enchiladas. Cover tightly with foil.
4. Bake 25 min. or until heated through. Sprinkle evenly with remaining cheese and bake 5 min. or until melted. Garnish with remaining cilantro and serve with sour cream.

Use an electric pressure cooker: Using RAGÚ® Pasta Sauce to create a “speed-scratch” enchilada sauce, quickly warming oiled tortillas in the microwave, plus convenient rotisserie chicken gets dinner on the table quickly. Use 1 jar (45 ounces) **RAGÚ® Old World Style® Traditional Sauce** to make one pan of enchiladas to enjoy now and one to freeze for a future meal. Prepare as directed, doubling all other ingredients and using two 13x9-inch baking dishes. Cover pan tightly with plastic wrap before freezing. When ready to bake, thaw overnight in the refrigerator, remove plastic wrap, cover with foil, and bake 35-40 min. or until hot.