

# Chicken Enchiladas

## Filling

- $\frac{1}{4}$  onion, chopped
- 1 tbsp. oil
- 2 chicken breasts, chopped
- 1 cup picante sauce
- $\frac{1}{2}$  tsp. cumin
- $\frac{1}{2}$  cup cheddar cheese, grated

## Enchilada

- 1 flour tortilla per person
- $\frac{1}{2}$  cup picante sauce
- $\frac{1}{2}$  cup cheddar cheese, shredded

## DAY 1:

1. In a large skillet, heat oil on medium-high. Sauté onion until tender.
2. Add chicken, sauté until no longer pink.
3. Lower heat to medium and add 1 cup picante sauce and cumin, heat through.
4. Remove skillet from heat and add  $\frac{1}{2}$  cup cheese.
5. Place mixture in a plastic container, mark with your kitchen number and hour and leave in the teacher kitchen.

## DAY 2:

1. Preheat oven to 375°.
2. Spoon chicken mixture down center of each tortilla and roll up. Place seam side down in baking dish (glass for class).
3. Spread  $\frac{1}{2}$  cup picante sauce over top.
4. Sprinkle with  $\frac{1}{2}$  cup cheese.
5. Bake 375° for 10-15 minutes.