



## Heat-N-Go Chile Verde Chicken Enchiladas

Prep time: 20 Cook Time: 10 Servings:

Latino,Appetizers/Sides/Snacks,Entrees,Kids,Supersoft Corn Tortillas,Casual Dining,Catering,FSR/QSR,Grab & Go,Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
5.5" Super Soft Yellow Corn Tortillas	39258		6 each
Roasted Chicken		pulled	12 oz.
Salsa Verde		store bought, mild	8 oz.
Cream Cheese			2 oz.
Chopped Cilantro			.2 oz.
Cotija Cheese			1.5 oz.

## Instructions

1. In a small pot, warm and mix the salsa verde, and the cilantro with the cream cheese.
2. Warm up the tortillas.
3. Fill each tortilla with 2 oz. of pulled chicken.
4. Place the filled tortilla with the seam facing down in the to-go oven-ready container.
5. Cover the 6 tortillas with the creamy salsa verde.
6. Top with cotija cheese.
7. For service, place tray in the oven until the sauce is bubbling and the cheese has melted. A cilantro brown rice and an avocado-tomato salad is recommended to be served with the enchiladas for a full meal.

