



## Recipes

MISSIONFOODSERVICE.COM



### Chicken Enchiladas

Serves 5

#### Ingredients:

- 10 Mission® 6" White Corn Tortillas (10600)
- 1 Tbsp. Butter
- 1 cup chopped Green Onion
- 1 cup chopped Green Bell Pepper
- 1 1/2 cups Water
- 4 2/5 oz. packages Spanish Style Rice and Sauce
- 1 16 oz. can Refried Beans
- 1 3/4 cups shredded Plain or Jalapeno Monterey Jack Cheese
- 2 Tomatoes
- 1 1/2 cups cooked and shredded Chicken
- Vegetable Cooking Spray
- 1 cup Salsa

#### Directions:

1. In a 1½ quart microwave safe shallow baking dish, microwave butter, green onions and bell peppers, uncovered on high (full power) for 2 minutes.
2. Stir in water and packaged rice; continue to microwave for 10 more minutes.
3. Stir in beans, one cup of cheese, tomatoes and chicken.
4. Spread approximately one cup filling on each Mission® Corn Tortilla and roll up.
5. Spray a 9" x 13" microwave safe baking dish with cooking spray and arrange enchiladas seam side down.
6. Top with salsa and remaining cheese. Cover with plastic wrap and microwave on high for eight minutes, turning dish every two minutes. Let stand five minutes before removing plastic.
7. Rolled enchiladas may be covered with plastic wrap and refrigerated for up to six hours. Top with salsa and cheese just before heating.