

Green Chile Chicken Enchiladas

Ingredients

- 4 cups cooked shredded chicken thighs
- 14 oz can diced green chiles, drained
- ¼ tsp garlic powder
- ½ tsp cumin
- ¼ tsp onion powder
- 3 cups shredded Monterey jack cheese
- 1 cup shredded cheddar cheese
- 14 tortillas
- 2 10 oz cans mild green enchilada sauce
- 1 cup sour cream
- Salt
- Pepper

Preparation

- Cook chicken thighs in InstantPot with taco seasoning. When cooled, shred for use in enchiladas.
- Preheat the oven to 375 degrees. Coat a 9" x 13" pan with cooking spray.
- In a medium bowl, mix together the Monterey jack and cheddar cheeses.
- In a large bowl, mix together the chicken, ½ of the cheese mixture, green chilies, garlic powder, cumin, onion powder and salt and pepper to taste.
- Lay a tortilla on a flat surface and spread approximately 2 tsp of sour cream down the center. Add approximately 1/3 cup of the chicken mixture then tightly roll the tortilla and place it seam side down in the pan.
- Repeat the previous step with the remaining tortillas.
- Pour the enchilada sauce over the top of the pan, then top with the remaining cheese mixture.
- Bake for 20 minutes or until cheese is melted.
- Serve topped with chopped cilantro and tomatoes if desired.