

CHICKEN ENCHILADAS



Serves 4-6



Prep Time 10 minutes



Cook Time 20 minutes

INGREDIENTS

- 500 g Tegel Fresh Chicken Stir Fry
- 1 onion, peeled and finely chopped
- 1 clove garlic, crushed
- 520 g box Old El Paso Enchilada Kit
- 1 handful chopped fresh coriander
- ½ cup grated cheese

Salsa

- 2 tomatoes, chopped
- 1 small red onion, peeled and finely diced
- ½ avocado, peeled and finely chopped
- squeeze of lime or lemon juice to taste

METHOD

1. Heat a dash of oil in a frying pan and quickly brown Tegel Fresh Chicken Stir Fry until almost cooked. Set aside. Heat a little extra oil and over medium heat, soften onion and garlic. Return chicken to the pan.
2. Stir in the sauce from the Old El Paso Enchilada Kit. Heat through until the chicken is cooked and sauce hot. Stir through coriander.
3. Preheat oven to 180°C. Heat the enchiladas according to packet directions. Divide the chicken filling between the tortillas and roll the tortillas up. Place in a baking dish. Sprinkle over grated cheese. Place in the oven for 15-

20 minutes, until cheese has melted and the filling is hot. Serve with the salsa and a fresh salad on the side.

- 4. Salsa:** Mix the salsa ingredients together.