

Green Chicken Enchiladas

Ingredients

1 T Vegetable Oil	1 Onion (diced)
3 clv Garlic (minced)	1 t Dried Oregano
1 Jalapeno (seed/ribs removed, 1/2 t Ground Cumin	diced)
4 Chicken Thighs (cooked, 15 oz Black Beans (canned, rinsed)	8 oz Green Chilies (canned, diced) shredded)
3/4 c Cilantro (chopped)	16 oz Salsa Verde (container)
8 Flour Tortillas (8-inch)	3 c Monterey Jack Cheese (shredded)
0 ds Salt	1/4 c Sour Cream
0 ds Garlic Powder	0 ds Ground Black Pepper

Green Chicken Enchiladas

Instructions

1. Preheat oven to 375 degrees. Lightly coat a 9"x13" baking dish with nonstick spray.
2. Heat oil in a large skillet over medium heat. Add onion, jalapeno, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic, oregano, cumin, salt and pepper until fragrant, about 1 minute. Remove from heat; stir in green chiles.
3. In a large bowl, combine green chile mixture, chicken, black beans, 1/3 cup salsa verde and 1/2 cup cilantro. Stir in 1 1/2 cups cheese; season with salt, pepper, and garlic powder to taste.
4. Warm half of the tortillas in the microwave for 30 seconds. Lay tortilla on a flat surface and spoon 1/2-3/4 cups of the chicken mixture in the center. Roll the tortilla and place seam side down onto prepared baking dish. Repeat with remaining tortillas and chicken mixture. Top with remaining salsa verde and remaining 1 1/2 cups cheese.
5. Place into oven and bake until golden and bubbly, about 40 minutes. Serve immediately, topped with dollops of sour cream and 1/4 cup cilantro.