



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Chicken Enchilada Casserole

If you love Tex-Mex food as much as we do, then you'll seriously want to try this tasty dish. It's quick and easy and your friends and family will love it!

To Serve 4.

- 3 (8- ounce) cans white chicken meat, well drained
- ¼ cup canola oil
- 1 large white onion, chopped into ¼-inch dice
- 2 cups **Fredericksburg Farms Old San Antonio Tomatillo Salsa**, divided
- 12 fresh white corn tortillas
- ¼ cup minced cilantro leaves
- 2 cups (8 ounces) shredded Monterey Jack Cheese

Preheat oven to 350 degrees; grease a 9-inch x 13-inch casserole dish. Turn the canned chicken out into a bowl. Using your fingers, separate the meat so that it's not compressed into lumps; set aside.

Heat the canola oil in a heavy-bottomed 10-inch skillet until hot. Add the onion and cook until it's wilted and transparent. Using a slotted spoon, remove the onion and set aside. Return skillet to heat and add 1/3 cup of the **Old San Antonio Tomatillo Salsa**. When the salsa is hot, begin dipping the tortillas, one at a time, into the skillet very briefly, just until tortillas are slightly softened, about 5 seconds per side. Repeat with all tortillas.

Working with 1 tortilla at a time arrange a portion of the chicken down the center and top with some of the cooked onion and a sprinkling of cilantro. Roll the tortillas into cylinders and arrange in the prepared casserole dish, seam sides on the bottom. Scatter the shredded cheese over the top of the enchiladas. Bake in preheated oven for about 30 minutes, or until cheese is melted and bubbly.

Serve hot, allowing 3 enchiladas per serving.