



# Creamy Salsa Chicken Enchiladas

WITH SOUR CREAM AND CRISPY JALAPEÑOS

Fast & Fresh



## Prep & Cook Time

15-20 MIN

## Cook Within

7 DAYS

## Difficulty Level

EASY



## Spice Level

MEDIUM

## You Will Need

Baking Sheet, Microwave-Safe Bowl

## Ingredients

- 8 oz. Fully Cooked Seasoned Diced Chicken Breast
- 3 oz. Fire Roasted Corn Kernels
- 6 Small Flour Tortillas
- 2 oz. Light Cream Cheese
- 2 oz. Shredded Cheddar-Jack Cheese
- 1 oz. Sour Cream
- 1 tsp. Fajita Seasoning
-  ½ oz. Crispy Jalapeños
-  4 oz. Fire Roasted Salsa

View nutritional information at [www.homechef.com/23328](http://www.homechef.com/23328)

*\*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.*

*Processed in a facility that also processes peanut, tree nut, wheat, egg, soy, milk, fish, sesame, and shellfish ingredients.*

*If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.*

*For food safety, heat to a minimum internal temperature of 165 degrees as measured by a thermometer.*

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## Microwave

- Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Place chicken, **fajita seasoning**, and **cream cheese** in a microwave-safe bowl. Cover with a damp paper towel and microwave until cream cheese is softened, 1-2 minutes.
- Carefully remove from microwave. Place **tortillas** on a clean work surface. Evenly distribute **corn**, chicken mixture, and half the **shredded cheese** (reserve remaining for topping) among tortillas. Tuck one end of tortilla under filling and roll tightly. Place seam-side down width-wise in provided tray. Top with remaining shredded cheese.
- Cover with a damp paper towel. Microwave until heated through, 3-5 minutes.
- Carefully remove from microwave.
- To serve, top with **salsa** (to taste), **sour cream**, and **crispy jalapeños** (to taste). Bon appétit!

## Oven

- Turn oven on to 375 degrees. Let preheat, at least 10 minutes. Thoroughly rinse any fresh produce and pat dry. Drain **chicken** and pat dry.
- Place chicken, **fajita seasoning**, and **cream cheese** in a microwave-safe bowl. Cover with a damp paper towel and microwave until cream cheese is softened, 1-2 minutes.
- Carefully remove from microwave. Place **tortillas** on a clean work surface. Evenly distribute **corn**, chicken mixture, and half the **shredded cheese** (reserve remaining for topping) among tortillas. Tuck one end of tortilla under filling and roll tightly. Place seam-side down width-wise in provided tray. Top with remaining shredded cheese.
- Cover tray with foil and place on a baking sheet. Bake covered in hot oven until warmed through, 15-18 minutes.
- Carefully remove from oven.
- To serve, top with **salsa** (to taste), **sour cream**, and **crispy jalapeños** (to taste). Bon appétit!