



Customer Favorite

Adobo Chicken Enchiladas

with jalapeño pepper and sour cream

(i) You will need

Olive Oil, Cooking Spray

Medium Oven-Safe Casserole Dish, Medium Non-Stick Pan, Mixing Bowl

Before you cook

Take a minute to read through the recipe before you startwe promise it will be time well spent!

- ☐ Preheat oven to **400 degrees**
- ☐ Thoroughly rinse produce and pat dry
- ☐ Prepare a casserole dish with cooking spray
- ☐ Ingredient(s) used more than once: jalapeño pepper, cheese, enchilada sauce



Prepare the Ingredients

- Peel and halve onion. Cut halves into ½" dice.
- Cut a few thin rounds from pointed end of jalapeño pepper. Stem, seed, remove ribs, and mince remaining jalapeño. Discard seeds if you prefer less spice. Be sure to wash hands, utensils, and cutting board after working with jalapeño.
- Pat chicken breasts drv.



Cook the Chicken

- Place a medium non-stick pan over medium heat. Add 1 tsp. olive oil and chicken to hot pan and cook until browned and chicken reaches a minimum internal temperature of 165 degrees, 5-7 minutes per side.
- Remove to a mixing bowl, cover with plastic wrap, and rest at least 3 minutes. After resting, shred chicken and combine with taco seasoning.
- Reserve pan; no need to wipe clean.



Cook the Vegetables

- Return pan used to cook chicken to medium heat.
- Add 1 tsp. olive oil, onion, and minced jalapeño (to taste) to hot pan. Stir occasionally until onion begins to soften, 2
- Add corn and cook until vegetables are tender, 2-3 minutes.
- · Remove from burner.
- Stir in shredded **chicken** and ¼ the **cheese** (reserve remaining for topping enchiladas). Let cool, 2-3 minutes.



Form the Enchiladas

- Coat bottom of prepared casserole dish with ¼ cup enchilada sauce (reserve remaining for topping enchiladas). For best results, use an 8" square casserole dish.
- Place one tortilla on a clean work surface. Add 1/3 cup filling to tortilla and roll up tightly (ensure tortilla ends overlap slightly). Place in casserole dish, seam side down.
- Repeat for remaining five tortillas. Don't overfill tortillas. Any leftover filling can be placed in casserole dish around enchiladas or served on the side.



Bake the Enchiladas

- Pour remaining enchilada sauce over enchiladas and top with remaining cheese.
- Spray a piece of foil with cooking spray and place over casserole dish, sprayed-side down. Tightly seal foil and bake in hot oven, 15 minutes.
- Remove foil and bake until cheese is bubbly, 5-7 minutes.
- Plate dish as pictured on front of card, garnishing with sour cream and jalapeño rounds(to taste). Bon appétit!

