

Prototype #1

Mobile:

Green Enchiladas

Green enchiladas wrap: chicken, cheese, salsa verde, and chili peppers together to make a spicy & nourishing meal.



-INGREDIENTS (serves 6 people):

***contains: dairy and gluten**

- 1 tablespoon canola oil
- 1 medium sweet onion, diced
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 2 (4-ounce) cans diced green chiles
- 4 cups coarsely shredded rotisserie chicken
- 1 (16-ounce) container salsa verde, divided
- 1/2 cup chopped fresh cilantro leaves
- 3 cups shredded Monterey Jack cheese
- Kosher salt and freshly ground black pepper (optional)
- 8 flour/corn tortillas, pre-warmed preferably
- 1/4 cup sour cream

-DIRECTIONS (prep: 20mins + cook: 35-40mins):

***leftovers stored in fridges < 34º F keep for approx. seven days**

1. Preheat oven to 375º F. Lightly oil a 9 x 13 baking dish or coat with nonstick spray.
2. Heat canola oil in a large skillet over medium heat. Add onion, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic, oregano and cumin until fragrant, about 1 minute. Remove from heat; stir in green chiles.
3. In a large bowl, combine green chile mixture, chicken, 1/3 cup salsa verde and cilantro. Stir in 1 1/2 cups cheese; season with salt and pepper, to taste.
4. To assemble the enchiladas, 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 bubbly, about 35-40 minutes.
6. Serve immediately, topped with dollops of sour cream (optional).



Desktop:

Green Enchiladas

Green enchiladas wrap: chicken, cheese, salsa verde, and chili peppers together to make a spicy & nourishing meal.



-INGREDIENTS (serves 6 people):

***contains: dairy and gluten**

- 1 tablespoon canola oil
- 1 medium sweet onion, diced
- 3 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 2 (4-ounce) cans diced green chiles
- 4 cups coarsely shredded rotisserie chicken
- 1 (16-ounce) container salsa verde, divided
- 1/2 cup chopped fresh cilantro leaves
- 3 cups shredded Monterey Jack cheese
- Kosher salt and freshly ground black pepper (optional)
- 8 flour/corn tortillas, pre-warmed preferably
- 1/4 cup sour cream

-DIRECTIONS (prep: 20mins + cook: 35-40mins):

***leftovers stored in fridges < 34º F keep for approx. seven days**

1. Preheat oven to 375º F. Lightly oil a 9 x 13 baking dish or coat with nonstick spray.
2. Heat canola oil in a large skillet over medium heat. Add onion, and cook, stirring frequently, until translucent, about 2-3 minutes. Stir in garlic, oregano and cumin until fragrant, about 1 minute. Remove from heat; stir in green chiles.
3. In a large bowl, combine green chile mixture, chicken, 1/3 cup salsa verde and cilantro. Stir in 1 1/2 cups cheese; season with salt and pepper, to taste.
4. To assemble the enchiladas, 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 bubbly, about 35-40 minutes.
6. Serve immediately, topped with dollops of sour cream (optional).

