

Green Chicken Enchiladas

Unit: Large Skillet or Electric Skillet

- 1 - 16 oz. jar of Herdez salsa verde sauce (mild)
- 3-4 - Boneless Chicken thighs or **Frozen Chicken Pieces
- 4 oz. Pepper Jack Cheese (Grated on #2 Blade)
- 1-2 - Tbsp. of Mexican Seasoning
- 10 - Small Corn Tortillas

*** Walmart sells Ready-Chef-Go brand pre-cut frozen chicken pieces.*

First, cut the chicken into small 1/2" pieces with kitchen scissors or use pre-cut frozen chicken from Wal-Mart. Place all of the chicken pieces in the bottom of the unit. Sprinkle 1/2 - 1 Tbsp of mexican seasoning over the chicken and top with 1/3 of the sauce.

Next place the tortillas on top and then add the remaining sauce. Add the remaining seasoning and then the cheese cut on the #2 blade.

Rotate the valve under the knob to open and place the lid on the unit. Turn to medium heat. (325 with the electric skillet) When the valve whistles, or the lid is stinging hot to the touch (10-15 minutes), rotate it closed and reduce to low heat (275 with the electric skillet) for 20 minutes or until it is done to you liking.

Mexican Seasoning Recipe

***** Secret weapon*** Go to www.penderys.com and order the following spices****

Ancho chili powder chipotle chili powder coriander cumin

Mix the ingredients 1 part coriander - 1 part chipotle chili powder - 1 part ancho chili powder - 2 parts of cumin - a little bit of seasoning salt. Mix these together and put into a seasoning bottle and use approx. 3 Tbsp of this mixture with any mexican dish!