

Chipotle Enchiladas

Servings: 8

Prep time: 25 minutes

Cook time: 35 minutes

Ingredients:

- 2 Tbsp. Vegetable oil, divided
- 2 medium zucchini, diced
- 1 large onion, chopped
- 2 Tbsp. finely chopped chipotle peppers in adobo sauce
- 1 jar RAGÚ® Old World Style® Traditional Sauce
- ½ cup low fat sour cream
- 3 cups shredded cooked chicken
- 16 corn tortillas
- ½ cup crumbled Queso Fresco Cheese

Directions:

- 1) Preheat oven to 400°F.
- 2) Heat 1 tablespoon oil in 12-inch skillet over medium-high heat and cook zucchini and onion, stirring frequently, 6 minutes or until tender. Remove from skillet and set aside.
- 3) Heat remaining 1 tablespoon oil in same skillet over medium heat and cook garlic and chipotle peppers, stirring frequently, 30 seconds. Stir in sauce and simmer covered 4 minutes. Remove from heat, and then stir in sour cream.
- 4) Combine chicken, vegetables and 1 cup sauce mixture in large bowl.
- 5) Spread 1/2 cup sauce mixture in 13 x 9-inch glass baking dish. Arrange 6 tortillas on sauce mixture. Evenly top with chicken mixture, then remaining tortillas and sauce mixture. Sprinkle with cheese.
- 6) Bake 20 minutes or until enchiladas are heated through and cheese is melted.



TIPS:

For a shortcut, use a store-bought rotisserie chicken. An average sized chicken yields about 3 cups of meat.