



CHICKEN & CHEESE ENCHILADAS WITH RED CHILI SAUCE

STEP-BY-STEP



Heat oil and flour over low heat, whisking to combine.

Cook about 2 minutes until slightly darker in color.

Then add spices, whisking for ~30 seconds.



Add tomato paste and whisk until smooth.

Then slowly add water, whisking to combine.

Simmer ~25 minutes or until thickened.



Spray pan, and then spread 3/4 cup sauce to coat 3/4 of each pan (the enchiladas won't cover the bottom).



In a large bowl or container, combine shredded chicken and cheese.



Add a #16 disher of chicken mixture onto each tortilla and roll up tightly.

Place seam side down in pan.

Create 3 rows of 10.



Pour remaining sauce (~2 1/4 c) on top of the enchiladas and sprinkle with 6 oz cheese. Bake at 350° F for 12-15 minutes.