

CHICKEN ENCHIRITTOS



Ingredients:

1½	Cups	Enchilada Sauce (separate recipe)
7	10 inch	Flour Tortillas
1	16 oz can	Refried Beans
3½	Cups	Leftover Chicken, chopped or shredded
16	Ounces	Shredded Cheese (divided)
8	Ounces	Pace Thick and Chunky Salsa

Directions:

1. Pour enchilada sauce in bottom of a 9x13 baking dish, covering the bottom completely.
2. Smear 3 tablespoons refried beans on the bottom 1/3 of a tortilla. Spread slightly more than ¼ cup chicken over the beans. Top with 2 ounces of cheese.
3. Fold the bottom of the tortilla over the filling, then fold each side in and roll up. (See illustration below.) Place in baking dish, seam side down.
4. Repeat with remaining tortillas, beans, chicken and cheese. Top with salsa. Cover with foil and bake in a 350° oven for 35 to 40 minutes. Remove foil, top with the remaining cheese and bake, uncovered, another 5 minutes.

