



## Easy Enchiladas

### Makes 4-6 Servings

2 15 oz Cans of Tomato Sauce  
2 tbsp Tomato Paste  
3 Tbsp Easy Enchiladas Blend  
1/2 Cup Chicken Broth, if Needed  
1 Tbsp Oil  
1 Lb Mushrooms  
20 Oz Spinach  
1 Lb Cooked Chicken (Rotisserie, Breasts or Thighs)  
1 Cup Quesadilla Cheese, Shredded  
3/2 Cup Light Mexican Blend Cheese  
Queso Fresco, to Finish  
Mexican Crema, to Finish

### Preparation:

Preheat oven to 350°.

Add the tomato sauce to a sauce pan, next add the tomato paste and 2 1/2 Tbsp of the Easy Enchiladas blend (soo pretty). Stir to blend.

Simmer until the sauce thickens, stirring frequently. If you desire a thinner sauce, add some of the chicken broth until you have the consistency you wish. I like a slightly thicker sauce.

While that is simmering, heat the oil in a large skillet. Once hot, add the mushrooms and last 1/2 tbsp of Easy Enchiladas blend. Sauté until the mushroom are really soft, about 10 minutes. I used a chopping tool to break up the mushroom into smaller pieces. Then add the chicken.

Now add the spinach. It is going to look like a mountain of spinach, but trust me, it wilts really quick. Gently keep turning and stirring and before you know it, the spinach has shrunk. Turn off heat.

Add 1/4 of your sauce to the bottom of a rectangular casserole dish.

Blend the quesadilla cheese and the lite Mexican cheese together in a bowl.

Place about 10 tortillas in some paper towels and microwave for 30 seconds to gently warm.

Place 1 tortilla on a paper towel and add the filling, topped with a pinch of cheese, then roll. Place filled tortilla, seam down into the sauced casserole dish. Continue till it is full.

Next, pour the remainder of the sauce onto of the filled tortillas. Give the pan a gently shake/tap to make sure the sauce gets into all the nooks and crannies. Sprinkle the remainder of the cheese mixture on top, and bake for 30 minutes. Let cool for 10 minutes.

Serve with queso fresco and crema. Soo amazingly delish!

Enjoy!