

Chicken enchiladas with tomato salsa

Serves 2

120gm cooked chicken
¼ red capsicum, halved, seeded, thinly sliced
¼ red onion, cut into thin wedges
2 spring onions, ends trimmed, thinly sliced
1/3 cup coarsely grated cheddar cheese
2 small flour tortillas
1 large flour tortilla
2 tbs Old El Paso Thick & Chunky Medium Salsa
2 tbs sour cream, to serve
Fresh coriander sprigs, to serve

Tomato Salsa

1 ripe tomato, coarsely chopped
¼ red onion, finely diced
2 tsp lime juice

1. Preheat oven to 200C.
2. Prepare all vegetables as instructed in the ingredients listing.
3. In a large mixing bowl combine the chicken, capsicum, onion, spring onion and ¼ cup of the cheese.
4. Place 1 tortilla on a clean work surface.
5. Top with 1/3 of the chicken mixture. Place 3 tsp of salsa on top.
6. Roll up to enclose filling.
7. Place in an ovenproof dish.
8. Repeat with salsa and the remaining tortillas and chicken mixture.
9. Spoon over remaining salsa and sprinkle with remaining cheese.
10. Bake for 20 minutes or until the cheddar melts and the filling is heated through.
11. Make the tomato salsa. Combine the tomato, onion and lime juice in a bowl.
12. Serve the enchiladas on a plate, topped with the tomato salsa, sour cream and coriander.
13. Enjoy.

