

Chicken Enchiladas



Serves 4

Ingredients

1 tablespoon olive oil
500g chicken breast fillet cut into strips
1 teaspoon **Le' Spice Mexican Spice Mix**
4 enchilada tortillas
1 canned kidney beans
3/4 cup grated cheese
10 tablespoon tomato salsa
4 tablespoon of guacamole

Method

Marinate the chicken strip with **Le' Spice Mexican Spice Mix**

Heat the pan with olive oil over medium heat
Seared the chicken strips 4 minutes on each side until cook through
Stand it aside for 10 minutes to cool down

Heat Tortillas according to direction on the packet

Wash the kidney beans and heat in microwave on high for 3 minutes

Lay the Tortillas on a large flat plate

Spoon 1 tablespoon of tomato salsa

Drop in the middle of the tortillas

Spread it evenly using the back of the spoon

Add 1 tablespoon of kidney beans on the centre of the tortillas

Top with chicken strips – guacamole and a little cheese

Roll up the tortillas tightly

And put the tortillas roll in a baking tray with the folding side facing down

Repeat the process for the remaining tortillas

After all of the enchiladas are placed inside the baking tray

Spread the remaining tomato salsa on top of the enchiladas

Sprinkle the cheese on top

And bake for 20 minutes