

# ZUCCHINI ENCHILADAS

## INGREDIENTS

- 1 TABLESPOON OLIVE OIL
- 1 LARGE ONION, CHOPPED
- 2 TEASPOONS MINCED GARLIC
- 2 TEASPOON CUMIN
- 1 TEASPOON CHILI POWDER
- 3 CUPS SHREDDED CHICKEN
- 1 ½ CUP ENCHILADA SAUCE DIVIDED
- 2-3 LARGE ZUCCHINI, SLICED
- 1 CUP MEXICAN BLEND CHEESE SHREDDED
- OPTIONAL: CILANTRO, JALAPENOS, AVOCADOS FOR SERVING

## INSTRUCTIONS

1. PREHEAT OVEN TO 350°F.
2. IN A LARGE SKILLET OVER MEDIUM HEAT, HEAT OLIVE OIL. ADD ONIONS AND COOK UNTIL THEY SOFTEN. ADD GARLIC, CUMIN, CHILI POWDER, SALT AND PEPPER.
3. ADD THE COOKED SHREDDED CHICKEN AND 1 CUP ENCHILADA SAUCE, AND STIR UNTIL COATED.
4. USING VEGETABLE PEELER, PEEL THIN SLICES OF ZUCCHINI.
5. LAY OUT 3-5 SLICES, SLIGHTLY OVERLAPPING, AND TOP WITH A SPOONFUL OF CHICKEN MIXTURE. ROLL UP AND TRANSFER TO A BAKING DISH. REPEAT WITH REMAINING ZUCCHINI AND CHICKEN MIXTURE. IT SHOULD YIELD ABOUT 20 TOTAL ROLLS.
6. POUR THE REMAINING ½ CUP ENCHILADA SAUCE OVER THE ZUCCHINI ENCHILADAS AND TOP WITH SHREDDED CHEESE.
1. BAKE 20 MINUTES.

