



CHICKEN CACCIATORE ENCHILADAS



Chicken Enchiladas topped with a rustic tomato sauce made with garlic, onions, bell pepper and olives. Yield: 2 Servings

Ingredients:

6 Each	Chicken Enchiladas [#0830201], Prepared According To Package Directions	15 oz. Can	Tomatoes, Crushed
1 Tbsp.	Olive Oil	1 tsp.	Thyme, Chopped
¼ Cup	Onion, Diced	1 tsp.	Rosemary, Chopped
¼ Cup	Bell Pepper, Diced	1 tsp.	Oregano, Chopped
¼ Cup	Green Olives, Chopped	¼ Cup	Water
1 Tbsp.	Garlic, Minced	To Taste	Salt and Pepper
		Garnish	Basil, Chiffonade

Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Heat a saute pan over medium heat and add olive oil.
3. When the pan is hot add the onions and bell peppers and cook until the onions are translucent.
4. Add the olives and garlic and stir to incorporate and cook for 2 minutes.
5. Add the tomatoes and herbs, allow to cook for 5 minutes before adding the water and seasoning with salt and pepper.
6. Place the **Chicken Enchiladas** in an oven safe dish and top with the freshly made sauce.
7. Bake covered for 30–45 minutes.
8. Remove from the oven and garnish with fresh basil, serve immediately.

