



CHICKEN MOLE ENCHILADAS

POSADA[®]

Chicken Taquitos coated in spicy mole sauce, cotija cheese, pico de gallo and avocado crema, garnished with cilantro. Yield: 2 Servings

Ingredients:

7 Each	Chicken Taquitos [#6590065], Prepared According to Package Directions
1 Cup	Mole Sauce
½ Cup	Cotija Cheese
¼ Cup	Pico De Gallo
2 Tbsp.	Avocado Crema
Garnish	Cilantro, Chopped

Directions:

1. Preheat an oven to 350°F.
2. Place the **Chicken Taquitos** in a baking dish and ladle the mole sauce over the top.
3. Top with the cotija cheese and bake for 5-6 minutes, or until the cheese is melted.
4. Sprinkle the pico de gallo on top and drizzle with avocado crema.
5. Garnish with cilantro.

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