SADIE'S GREEN CHILE CHICKEN ENCHILADAS
(PANCAKE STYLE)

2 CUPS SADIE'S GREEN CHILE SAUCE
3 CANS 4 OZ CHILE HATCHO JALAPENOS
2 CUPS COOKED CHICKEN
1/2 CUP DICED ONION
1/2 CUP CORN TORTILLAS
1 Tbsp VEGETABLE OIL
8 OZ SHREDDED CHEESE (MONTEREY JACK OR CHEDDAR)
1 1/2 CUPS DICED LETTUCE
1 1/2 CUPS DICED TOMATOES

1 1/2 SAUCERED 4 OZ CO SADIE'S GREEN CHILE SAUCE, CHICKEN AND 8 OZ. COOK OVER MEDIUM HEAT UNLESS, HEATED THROUGH AND JOHN
ARE SOFT, IN A SKILLET HEAT VEGETABLE OIL UNTIL HOT. SOFTEN TORTILLAS
ONE AT A TIME ON IL: SET TORTILLAS ASIDE.

TO ASSEMBLE ENCHILADAS, LAYER ONE TORTILLA ON DIW SHEF SERVING
PLATE, TOP WITH 1/4 CUP CHILE SAUCE/CHICKEN MIXTURE. REPEAT
WITH REMAINING SERVINGS.

TOP WITH CHEESE AND PLATE IN DARN UNTIL, CHEESE IS WELTED AND
BUBBLY TOP WITH LETTUCE, TOMATOES, AND DICED JALAPENOS.

MAKES ABOUT 8 SERVINGS.