

Green Goddess Enchiladas

INGREDIENTS

2 cups zucchini, chopped
5 cups fresh baby spinach
1 cup part-skim shredded cheese
1 clove garlic
1/2 lbs shredded chicken
1 medium avocado, sliced
1-2 tablespoons chopped cilantro
1, 15oz can green chile enchilada sauce
8 corn tortillas (we used Food for Life Sprouted Corn Tortillas)
1 tbsp olive oil
Salt and pepper

INSTRUCTIONS

Preheat oven to 350 degrees.

Add 1 tbsp olive oil to sauté pan on medium heat. Sauté garlic and zucchini until tender for 4-5 minutes. Add baby spinach until wilted and season with salt and pepper. Add shredded chicken to veggies and heat through.

Heat corn tortillas to soften. Place 2 tbsp mixture onto each tortilla and roll up. Arrange all in baking dish. Cover with green chile sauce and sprinkle with cheese. Bake for 15 minutes- until cheese is melted and browned.

Remove from oven and top with avocado slices and cilantro.

Tip: Try this recipe with other green veggies... kale, bell peppers, and broccoli!