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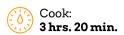
Recipes & Tips

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# Slow Cooker Chicken Enchiladas







Filled with slow-cooked tender chicken and baked with Classic Brown Gravy, your family will ask for these yummy enchiladas ag

Recipe tags: gravy mix, moderate difficulty, lunch, slow

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### **Ingredients**

## Slow Cooker Chicken Filling

1lb boneless skinless chicke thighs 1 onion, chopped 1 poblano pepper, choppe cloves garlic, halvec 1tsp each ground cumin and ch powder ½ tsp each salt and pepper ½ tsp oregano 1 cup tomato sauce Enchiladas -

1 pkg	Southeastern Mi <sup>®</sup> Classic Brown Gravy Mi
2 cup	shredded Cheddar cheese divided
8	corn tortillas, warme

2 green onions, thinly slice

### **Directions**

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Add chicken, onion, poblano, garlic, cumin, chili powder, salt, pepper and ore insert of slow cooker. Pour tomato sauce over top. Cover and cook on High for 3 hours or until chicken is tender. Using two forks, shred chicken and toss wi cooker sauce.

#### Directions fo**Enchiladas**



Preheat oven to 425°F. Prepare Classic Brown Gravy Mix according to pacl directions. Stir 1/2 cup gravy into chicken mix



Grease 13- x 9-inch baking dish. Pour half of the remaining gravy into prebaking dish



Place 1/4 cup chicken mixture and 1 tbsp Cheddar in each tortilla. Roll up tigh place seam-side down in baking dish. Top with remaining gravy and sprin remaining cheese



Bake, uncovered, for 20 to 25 minutes or until golden brown and bubbly.  $\xi$  green onions over to



Tip: For spicy enchiladas, stir in 2 chopped canned chipotle ch

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