

Green Chile Chik'n Enchiladas



Enchiladas are a staple in many New Mexican households. This recipe puts a plant-based spin on this traditional dish. Experiment with different plant-based meats, grilled veggies, chiles, and ratios, to find the perfect recipe for you and your family.

1 batch cheese sauce*
 1-2 cups green chile (roasted and chopped)
 12 corn tortillas
 1 package meatless chik'n strips**

*Recipe can be found at apnm.org/plantbased

**Any plant-based meat can be used. Grilled veggies (such as squash and corn) can be used instead of plant-based meat, or both can be omitted to make cheese enchiladas.

1. Prepare cheese sauce; set aside.
2. Cook chik'n strips on stove top, according to directions on the package. Break up chik'n strips into smaller pieces.
3. In an 11" x 8" baking dish, assemble enchiladas by layering cheese sauce, tortillas, green chile, and chik'n strips. 12 corn tortillas is enough for 3 layers.
Note: The cheese sauce and chik'n strips are enough to make a larger dish using additional corn tortillas, if a larger dish is desired. You can also make a smaller batch and have leftover cheese and chik'n for other meals.
4. Bake at 350 for 30 minutes. Remove from oven and allow to cool for 15 minutes. Serve with desired side(s) and garnish with chopped lettuce and tomato (if desired).