

Do-Ahead Chicken Enchiladas Cooking with Paula Deen

Makes 16 enchiladas

1 (6.8-ounce) box Spanish rice

1 cup chopped onion

1(15.5 ounce) can pinto beans, drained

1(8 ounce) package cream cheese, softened

2 (8 ounce) blocks Monterey Jack cheese with peppers, shredded and divided

1 (8-ounce) block Colby- Jack cheese, shredded

¼ cup minced fresh cilantro

1 tablespoon fresh lime juice

2 tablespoons ground cumin

2 tablespoons ground coriander

½ teaspoon salt

4 cups shredded cooked chicken

16 burrito-size flour tortillas

1(19-ounce) can enchilada sauce

Garnish: chopped fresh cilantro

Preheat oven to 350 degrees. Spray 2 (13x9-inch) baking dishes with nonstick cooking spray.

2. Prepare Spanish rice according to package directions. Add onion to hot rice.

3. In a large bowl, combine cooked Spanish rice, pinto beans, cream cheese, 2 cups shredded Monterey Jack cheese, Colby-Jack cheese, cilantro, lime juice, cumin, coriander, and salt. Add chicken, stirring to combine. Spoon about ½ cup filling into center of each tortilla; roll up tortilla tightly.

4. Place enchiladas, seam side down, in a single layer in prepared baking dishes; top with enchilada sauce. Sprinkle evenly with remaining 2 cups Monterey Jack cheese. Bake for 35 to 45 minutes or until hot and bubbly. Garnish with chopped fresh cilantro, if desired.