



V's Famous Birthday Enchiladas!

Ingredients

Sauce:

- 3-4 tbsp Olive Oil
- 2-3 tbsp all purpose flour
- Two 8 oz jars pizza sauce (or 1 can tomato paste)
- 1 c chicken broth (or 2 cups if using tomato paste)
- 1/4 tsp paprika
- 1/2 tsp chili powder
- 1 tsp onion powder (more if using tomato paste)
- 1 tsp garlic powder (more if using tomato paste)
- 2-3 tsp cumin powder
- 1 tsp salt
- Pepper to taste
- 1 tsp oregano (if using tomato paste)

Enchiladas:

- 8 tortillas
- 2 c shredded rotisserie chicken
- 1 c cheddar cheese

Directions

- Preheat Oven to 375 ° F
- In a pot put oil and flour and whisk together over low heat until combined.
- Immediately add in tomato and chicken broth and whisk together.
- Next stir in herbs.
- Keep heat low and simmer for at least 5 minutes until bubbly and thick.
- Next pour the sauce in a shallow baking pan and let cool.
- Dip tortillas, one at a time into sauce, making sure to coat both sides.
- Add shredded chicken to tortilla and roll up.
- Place tortilla rolls into baking pan.
- Cover tops of tortillas with cheddar cheese.
- Place into oven and bake until cheese is bubbly and browned, which should take about 15 minutes.
- Serve with rice and gauc and all the fixins! xxV