

Honey Lime Chicken Enchiladas by Lynn's Recipes



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A great dinner idea that is a snap to make and get on the table. You can use a rotisserie chicken or even use leftover chicken for this recipe.

Ingredients:

- 1 (2 lb.) rotisserie chicken shredded, or leftover chicken
- 6 Tablespoons honey
- 5 Tablespoons lime juice
- 1 Tablespoon chili powder
- 1-2 cloves garlic, minced
- 1 pound Monterey Jack cheese, shredded
- 16 ounces green enchilada sauce
- 1 cup heavy cream
- 8-10 flour tortillas
- Chopped cilantro, optional

Condiments that are optional to serve with this dish:

Shredded lettuce, sliced tomato, sliced avocado, sour cream

Preheat oven to 350°. Combine honey, lime juice, chili powder and garlic in a small bowl. Toss this with the shredded chicken and marinade for at least 30 minutes. In another bowl, combine enchilada sauce and heavy cream. Pour $\frac{1}{2}$ of the sauce on the bottom of a 9x13" baking dish that has been sprayed with cooking spray. Fill the flour tortillas with the chicken and shredded cheese and then roll, reserving 1 cup of the cheese for the topping. Place enchiladas seam side down in the prepared pan. Pour remaining sauce over the top and sprinkle with the reserved cheese. Bake for 30 minutes or until cheese is melted in a 350° preheated oven.

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Sprinkle with chopped cilantro before serving, if desired.

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