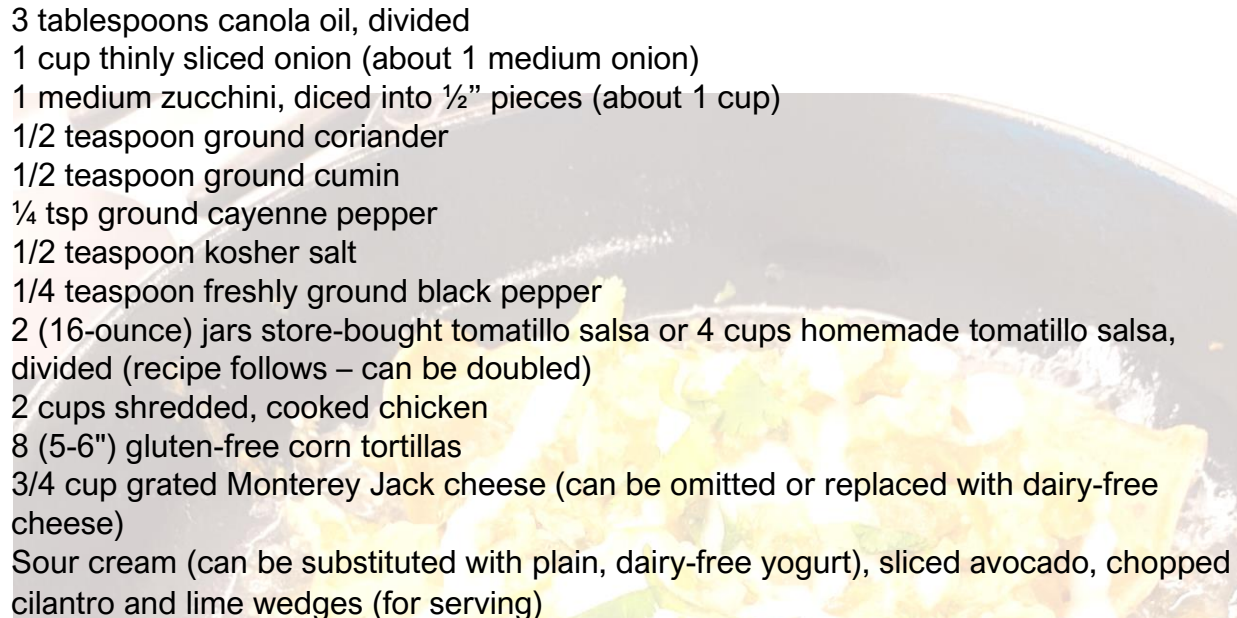


Skillet Chicken & Zucchini Enchiladas

Recipe credits to Rhoda Boone

Contains dairy. Can be substituted or omitted.

Please check all labels carefully for your dietary restrictions.



3 tablespoons canola oil, divided
1 cup thinly sliced onion (about 1 medium onion)
1 medium zucchini, diced into ½" pieces (about 1 cup)
1/2 teaspoon ground coriander
1/2 teaspoon ground cumin
¼ tsp ground cayenne pepper
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
2 (16-ounce) jars store-bought tomatillo salsa or 4 cups homemade tomatillo salsa, divided (recipe follows – can be doubled)
2 cups shredded, cooked chicken
8 (5-6") gluten-free corn tortillas
¾ cup grated Monterey Jack cheese (can be omitted or replaced with dairy-free cheese)
Sour cream (can be substituted with plain, dairy-free yogurt), sliced avocado, chopped cilantro and lime wedges (for serving)

Heat 2 T oil in a 12" (preferably cast-iron) skillet over medium-high. Add onion and cook, stirring, until it starts to soften, about 2 minutes. Add zucchini, coriander, cumin, cayenne, salt, and pepper. Feel free to increase spices according to your taste. Cook, stirring, until onion is softened and lightly browned, about 3 minutes. Stir in 1 1/2 cups salsa, scraping up any brown bits from the pan. Fold in the chicken and cook until warmed through, about 1 minute. Transfer enchilada filling to a medium bowl; set skillet aside (do not wipe out).

Meanwhile, wrap tortillas in damp paper towels and microwave on high in 30-second bursts, flipping after each burst, until warmed, about 1 minute total.

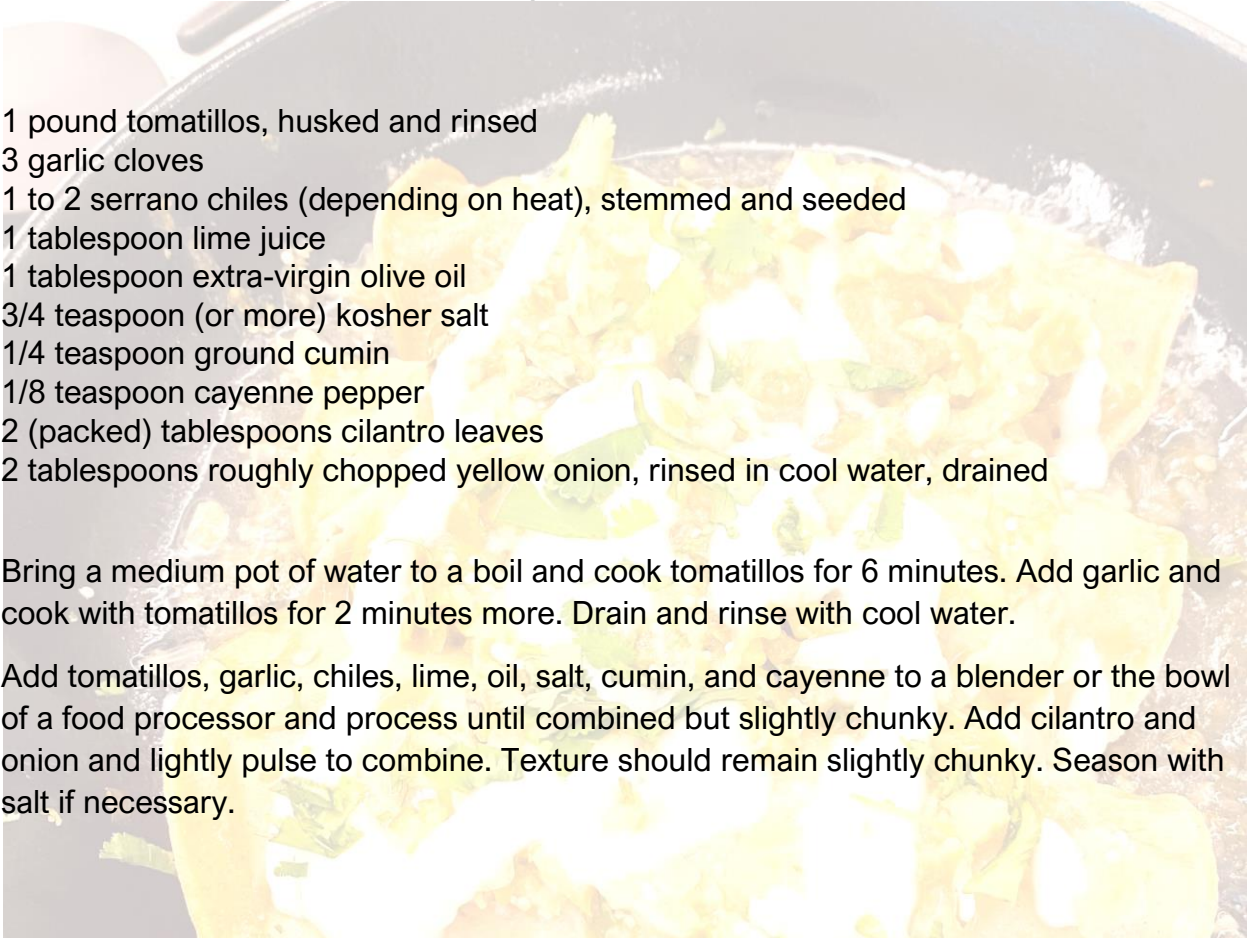
Pour 1 cup salsa into reserved skillet. Working with one at a time, dip tortillas in salsa until coated on both sides; transfer to a large rimmed baking sheet. Divide enchilada filling among tortillas.

Roll each tortilla around filling and place seam side down in skillet, arranging in a pinwheel or side-by-side formation.

Heat enchiladas over medium-high. Pour remaining salsa over enchiladas, making sure each is coated. Sprinkle with cheese, if using. Cover with a lid or large baking sheet and cook until cheese is melted and enchiladas are warmed through, about 3-5 minutes. Top with sour cream (or yogurt), avocado, and cilantro. Serve with lime wedges alongside.

As an alternative, enchiladas can be baked in an oven-proof skillet or baking pan at 350 degrees Fahrenheit for 20-25 minutes or until hot and bubbly.

Tomatillo Salsa (makes 2 cups)

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- 1 pound tomatillos, husked and rinsed
 - 3 garlic cloves
 - 1 to 2 serrano chiles (depending on heat), stemmed and seeded
 - 1 tablespoon lime juice
 - 1 tablespoon extra-virgin olive oil
 - 3/4 teaspoon (or more) kosher salt
 - 1/4 teaspoon ground cumin
 - 1/8 teaspoon cayenne pepper
 - 2 (packed) tablespoons cilantro leaves
 - 2 tablespoons roughly chopped yellow onion, rinsed in cool water, drained

Bring a medium pot of water to a boil and cook tomatillos for 6 minutes. Add garlic and cook with tomatillos for 2 minutes more. Drain and rinse with cool water.

Add tomatillos, garlic, chiles, lime, oil, salt, cumin, and cayenne to a blender or the bowl of a food processor and process until combined but slightly chunky. Add cilantro and onion and lightly pulse to combine. Texture should remain slightly chunky. Season with salt if necessary.

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