

CHICKEN AND WHITE BEAN ENCHILADAS



Total Time
55 MIN.

Serving Size
2 ENCHILADAS

Difficulty
EASY

These simple Tex-Mex enchiladas baked with rich and creamy Verve Roasted Poland and White Cheddar Soup with Tomatillos deliver big flavours.

Yields
16

INGREDIENTS

WEIGHT

MEASURE

olive oil	1/4 cup	60 mL
diced onion	2 cups	500 mL
minced garlic	1/4 cup	60 mL
ground cumin	1 tbsp	15 mL
white beans, drained and rinsed	2 cans (540mL each)	2 cans (540mL each)
shredded cooked chicken	4 cups	1 L
dried oregano	2 tsp	10 mL
salt and pepper, each	1 tsp	5 mL
Campbell's® Verve® Roasted Poblano and White Cheddar Soup with Tomatillos	1 pouch (4 lbs)	1 pouch (1.81 kg/4 lb)
shredded Cheddar cheese, divided	7 cups	1 L
corn tortillas, lightly toasted	32	32
sliced green onions	1 cup	250 mL
thinly sliced jalapeño peppers	1/2 cup	125 mL
finely chopped fresh cilantro	1/2 cup	125 mL
lime wedges		



Tip

- Alternatively, prepare ahead and bake to order in individual baking dishes.
- Substitute pinto or black beans for white beans.

Tips:



INSTRUCTIONS

1. Preheat oven to 425°F (220°C). Heat oil in skillet set over medium heat; cook onion, garlic and cumin for about 5 minutes or until softened. Let cool slightly. In large bowl, toss together beans, chicken, onion mixture, oregano, salt and pepper until combined. Let cool completely. Stir in 3 cups (750 mL) shredded cheese.

2. Spread 2 cups (500 mL) soup in greased full hotel pan (2 inches/5 cm deep).

3. Place 1/4 cup (60 mL) chicken mixture in each tortilla. Roll up tightly and place seam side down in prepared hotel pan. Top with remaining soup; sprinkle with remaining Cheddar cheese.

4. Bake, uncovered, for 20 to 25 minutes or until bubbling and filling is heated through. Keep warm for serving.

Plate 2 enchiladas per serving. Top with 1 tbsp (15 mL) green onions, 1/2 tbsp (7.5 mL) jalapeño pepper and 1/2 tbsp (7.5 mL) cilantro. Serve with lime wedge.