

# Chicken and White Bean Enchiladas

TOTAL TIME  
55 min

SERVING / SIZE  
2  
enchiladas

SERVINGS  
16



These Chicken and White Bean Enchiladas combine hearty white beans, chicken, and cheese wrapped in corn tortillas, then baked with creamy Verve® Roasted Poblano and White Cheddar Soup with Tomatillos and topped with fresh green onions for a bold, flavour-packed Tex-Mex dish.

MADE WITH



**Verve® Roasted Poblano & White Cheddar Soup with Tomatillos**

CASE CODE 26820

## Ingredients

60 mL	Olive oil
448 g	Onion, diced
85 g	Garlic, minced
15 g	Ground cumin
2 cans (540mL each)	White beans, drained and rinsed
600 g	Cooked chicken, shredded
3.6 g	Dried oregano
6 g / 2.4 g	Salt and pepper, each
1 pouch (1.81 kg)	<b>Verve® Roasted Poblano &amp; White Cheddar Soup with Tomatillos</b>
800 g	Cheddar cheese, shredded, divided
32	Corn tortillas, lightly toasted
Toppings	
240 g	Green onions, sliced
52 g	Jalapeño peppers, thinly sliced
8 g	Fresh cilantro, finely chopped
16	Lime wedges

## Directions

- 1** Preheat oven to 220°C (425°F). 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 750 mL (3 cups) shredded cheese.
- 2** Spread 500 mL (2 cups) soup in greased full hotel pan (5 cm / 2 inches deep).
- 3** Place 60 mL (¼ cup) 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** Broil, uncovered until lightly golden and filling is heated through. Keep warm for serving.

## To Serve

Plate 2 enchiladas per serving. Top with 1 tbsp (6 g) green onions, 7.5 g (½ tbsp) jalapeño pepper and 1.5 g (½ tbsp) cilantro and a lime wedge.

*Serving Suggestions:* salsa fresca, guacamole, shredded cheese, sour cream