

# Chick'n Enchiladas | Plant-Based

Serves 1 | Active Time: 35 minutes | Total Time: 50 minutes

*Swick*

## Preparing Your Mise en Place

Prepare your mise en place by making the Cashew Sour Cream and the Salsa Verde. Note: this recipe for Salsa Verde calls for adding diced avocado at the end – omit that part for the enchiladas.

Heat a large fry pan over medium-high heat. Once hot, add the oil to the pan, followed by the Chick'n Strips. To avoid the splatter, place the strips away from you as you add them to the pan. Next, season the strips with salt and freshly-ground black pepper. Once the strips have cooked for a couple of minutes and are just starting to brown, flip them over. Season the second side with a bit more salt and pepper and continue to cook the strips until they are heated through and slightly crisp around the edges. Remove from heat.

## Step 1: Preparing Your Mise en Place

- 1 (10.5-oz) pkg Gardein Chick'n Strips
- 2 tbsp olive oil
- sea salt, to taste
- ground black pepper, to taste
- 1 recipe Salsa Verde
- 1/2 cup Cashew Sour Cream

## Step 2: Assembling & Baking the Enchiladas

- 8 corn tortillas
- oil for frying
- Spanish-Style Brown Rice (an optional side dish)

To fry the tortillas, heat a non-stick skillet over medium-high heat. Brush each side of the tortilla with a bit of oil. Fry them one by one, flipping occasionally until they are no longer white and are just starting to lightly brown. Note: They can be a bit crispy, but not too much or they will crack as you roll them.

Assemble the tortillas as you fry them. Fill them with a good amount of Chick'n, making sure you can still tightly roll them up. Place into the baking dish, seam-side down.

Continue to fry and roll the tortillas, adjusting them in the baking dish if needed.

Pour the Salsa Verde over top. Spread the salsa to cover the enchiladas, making sure the salsa comes at least halfway up the enchiladas. As it cooks, the tortillas will absorb some of the salsa.

Note: if all of the ingredients are hot, the enchiladas can be served as is. However, if desired, the enchiladas can also be baked briefly to heat everything through.

Before serving, drizzle the enchiladas with some Cashew Sour Cream.

For a complete meal, serve with a side of Spanish-Style Brown Rice and a nice light salad.