



CHICKEN POT PIE ENCHILADAS



Chicken Enchiladas are covered in a cream sauce with peas, carrots, diced potatoes and herbs and topped with sharp cheddar cheese and baked until bubbly and golden brown.

Yield: 4 Servings

Ingredients:

12 Each	Chicken Enchiladas [#8830250]	½ Cup	Potatoes, Peeled, Diced & Cooked
1 Tbsp.	Butter	¼ Cup	Peas
⅓ Cup	Onion, Diced	1 tsp.	Thyme, Chopped
¼ Cup	Carrots, Diced	To Taste	Salt & Pepper
¼ Cup	Celery, Diced	1 Cup	Cheddar Cheese
1 Tbsp.	Garlic, Chopped	Garnish	Rosemary, Chopped
2 Cups	Heavy Cream		

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium saucepan, melt butter over medium heat.
3. Add onion, carrots and celery and cook until soft
4. Add garlic and cook until fragrant.
5. Add heavy cream and reduce by a quarter.
6. Add potatoes, peas and thyme and season with salt and pepper.
7. Remove from heat and place **Chicken Enchiladas** in a baking dish and cover with the pot pie sauce.
8. Top with cheddar cheese and bake until the cheese is melted.
9. Garnish with rosemary and serve.

