



NASHVILLE HOT CHICKEN ENCHILADAS



Chicken Enchiladas smothered in Nashville hot sauce and covered in mozzarella cheese and then baked until hot and bubbling, garnished with toasted bread crumbs and butter pickles. Yield: 4 Servings

Ingredients:

12 Each	Chicken Enchiladas [#7170065], Prepared According to Package Directions	1 tsp.	Garlic Powder
2 Cups	Enchilada Sauce, Prepared	1 tsp.	Smoked Paprika
1 Tbsp.	Cayenne Pepper	1 Cup	Mozzarella Cheese, Shredded
1 Tbsp.	Dark Brown Sugar	½ Cup	Panko Bread Crumbs, Toasted
1 tsp.	Black Pepper	⅓ Cup	Bread and Butter Pickles, Chopped

Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. In a mixing bowl combine enchilada sauce with cayenne pepper, dark brown sugar, black pepper, garlic powder and smoked paprika and mix until well combined.
3. Place **Chicken Enchiladas** in a baking dish and cover with the enchilada sauce.
4. Sprinkle mozzarella cheese over the top.
5. Bake for 30 minutes or until the cheese is brown and bubbly.
6. Garnish with the toasted bread crumbs and chopped pickles.

