



Zucchini Enchiladas

Makes 5 servings

Ingredients:

1 tbsp. extra-virgin olive oil
1 cup green onion chopped
¼ tsp kosher salt
1 clove garlic, minced
1 tsp. ground cumin
1 tsp. chili powder
18 ounces shredded chicken breast
1 c. red enchilada sauce
2 1/2 pounds zucchini, halved lengthwise
1 c. shredded low fat monterey jack
1 c. shredded low fat cheddar
2 Tbs sour cream, for drizzling
Fresh cilantro, for topping

Directions:

1. Preheat oven to 350°. In a large skillet over medium heat, heat oil. Add onion and season with salt. Cook until soft, 5 minutes, then add garlic, cumin and chili powder and stir until combined. Add shredded chicken and 1 cup enchilada sauce and stir until saucy.

2. On a cutting board, use a Y-shaped vegetable peeler to make thin slices of zucchini. Lay out three, slightly overlapping, and place a spoonful of chicken mixture on top. Roll up and transfer to a baking dish. Repeat with remaining zucchini and chicken mixture.

3. Spoon remaining 1/3 cup enchilada sauce over zucchini enchiladas and sprinkle with both cheeses.

4. Bake until melty, 20 minutes.

5. Garnish with sour cream and cilantro and serve.

