

Spicy Chicken Enchiladas

Yield: 6 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-villa-sancho-recipe>

Ingredients:

- 1 whole chicken frying, quartered and skinned
- 2 tablespoons chili powder
- 1 tablespoon paprika
- 2 bay leaves medium
- 2 tablespoons cumin
- 1 teaspoon pepper cayenne
- 1 tablespoon salt
- 1/2 yellow onion medium, chopped
- 1 clove garlic minced
- 6 japanese peppers dried
- 3 cups chicken stock
- 3 cups water
- 8 ounces cheese chederella, grated
- 4 ounces sliced black olives
- 12 corn tortillas
- 28 ounces enchilada sauce mild
- 8 ounces tomato sauce el pato
- 1/2 cup green onion chopped
- 8 ounces sour cream
- 8 ounces guacamole
- 8 ounces pico de gallo

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 230 milligrams
4. Fat: 35 grams
5. Fiber: 10 grams
6. Protein: 73 grams

7. SaturatedFat: 16 grams
 8. Sodium: 3730 milligrams
 9. Sugar: 22 grams
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