

## Easy Chicken, Kale & Goat Cheese Enchiladas



Prep time: 15 mins    Cook time: 25 mins    Total time: 40 mins

### Ingredients

142 gram	baby kale (or 1 small bunch lacinato kale, finely chopped)
2 Tbsp	extra virgin olive oil or avocado oil
10	small corn tortillas
450 ml jar	tomatillo salsa
113 grams	plain goat cheese
2 cups	chopped cooked chicken
1 cup	grated old cheddar cheese
	Small handful finely chopped fresh cilantro
	Sour cream, sliced avocado and diced tomatoes to serve (optional)

### Instructions

1. Preheat your oven to 375 and grease a large baking dish (about 9 x 13 inches).
2. Heat the oil in a large skillet and cook the kale until it is just wilted. Set aside.
3. Dump about  $\frac{2}{3}$  of the salsa onto a large plate or very shallow bowl.
4. Dip each tortilla into the salsa, coating it well on both sides (the idea is to soften the tortilla so it doesn't break easily when you roll it up). Spoon in some chicken and cooked kale, and then crumble over some goat cheese. Roll it up and place it seam side down in the baking dish. Repeat with all of the other tortillas. Dump the remaining salsa (as well as any leftover salsa from the shallow bowl) on top of the rolled enchiladas and sprinkle the cheese overtop. Bake at 375 for about 20-30 minutes or until the cheese is melted and starting to brown.
5. Sprinkle with the chopped cilantro and serve with sour cream, sliced avocado and diced tomatoes.