

Green Goddess Enchiladas

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Ingredients:

- 2 cups zucchini, chopped
- 5 cups fresh baby spinach
- 1 cup part-skim shredded cheese
- 1 clove garlic
- 1/2 lb shredded chicken
- 1 medium avocado, sliced
- 1-2 tablespoons chopped cilantro
- 1 15oz can green chile enchilada sauce
- 8 [Food For Life Sprouted Corn Tortillas](#)
- 1 tbsp olive oil
- Salt and pepper

Directions:

1. Pre heat oven to 350 degrees
2. Add 1 tbsp olive oil to saute pan on medium heat. Saute garlic and zucchini until tender for 4-5 minutes
3. Add baby spinach until wilted and season with salt and pepper
4. Add shredded chicken to veggies and heat through
5. Heat corn tortillas to soften
6. Place 2 tbsp mixture into each tortilla and roll up. Arrange all in baking dish
7. Cover with green chile sauce and sprinkle with cheese
8. Bake for 15 minutes - until cheese is melted
9. Pull from oven and top with avocado slices and cilantro

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