



10-Minute Chicken Enchilada Skillet

This satisfying and super simple dinner provides fiber, protein and flavor - and makes great leftovers for lunch the next day!

INGREDIENTS

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| 1 tbsp | coconut oil for cooking |
| 2 cups | rotisserie chicken, shredded |
| ½ tsp | ground cumin |
| ½ tsp | oregano |
| 1 tbsp | nutritional yeast |
| ½ cup | canned black beans (drained and rinsed) |
| 1 | small yellow onion, chopped |
| 1 cup | organic enchilada sauce (Simply Organic brand is a great option) |
| ¼ cup | salsa |
| 3 | corn, almond flour or cassava flour tortillas, thinly sliced into strips (Siete brand works well!) |
| Optional Toppings | avocado, chives, shredded cheese |

INSTRUCTIONS

SERVES 4

- 1 Add the coconut oil to a large skillet over medium heat along with the shredded chicken.
- 2 Add the seasonings, nutritional yeast, black beans, onion, enchilada sauce, and salsa. Mix well and cook for 5 minutes.
- 3 Next, add the cassava flour strips and gently stir.
- 4 Remove from heat and top with the cheese (if using) and any additional toppings of choice.
- 5 Enjoy with additional tortilla if desired!



Seite brand tortillas are a great alternative to traditional flour tortillas if you're looking to make this meal gluten or grain free!