



CHICKEN ENCHILADAS

HEAT LEVEL 

Indulge in our Chicken Enchiladas - flavorful shredded chicken wrapped in tortillas and smothered in a zesty sauce for a delightful and satisfying Mexican-inspired dish.

35 Mins

4 Servings

INGREDIENTS

Enchilada sauce

45 ml (3 Tbsp) butter or margarine

45 ml (3 Tbsp) cake wheat flour

125 ml (½ cup) Spur Peri-Peri Sauce

375 ml (1½ cups) water

Filling

30 ml (2 Tbsp) cooking oil

1 medium onion, coarsely chopped

4 chicken fillets, (about 500 g), cut into strips

30 ml (2 Tbsp) Spur Durky Sauce

30 ml (2 Tbsp) freshly chopped thyme or 10 ml (2

tsp) dried

about 5 ml (1 tsp) Spur Texas Steak Seasoning

5 ml (1 tsp) salt

400 g can red kidney beans, drained

6 medium wheat flour tortilla wraps (about 20 cm in diameter)

125 ml (½ cup) grated Cheddar cheese

Topping

200 ml (1 sachet) Spur Cheese or Cheddamealt Sauce

125 ml (½ cup) grated Cheddar cheese

METHOD

- 1 Enchilada sauce: Heat butter in a heavy-based saucepan. Add flour and heat for about 1 minute, whisking constantly.
- 2 Mix Spur Peri-Peri Sauce and water together, then add to saucepan whisking constantly until smooth, without any lumps. Continue to simmer for a few minutes, or until the sauce thickened slightly.
- 3 Filling: Heat oil in a heavy-based large pan. Add onion and sauté for a few minutes until soft. Add chicken, Spur Durky Sauce, thyme and salt and fry for a few minutes until cooked and starting to brown. Add the beans, simmer for a few minutes and set aside.
- 4 Mix sauce and filling together and spoon mixture in the middle of each tortilla. Sprinkle cheese over the fillings. Roll up tortillas and layer on base of a greased medium oven dish.
- 5 Topping: Pour the Spur Cheese Sauce over the top of the enchiladas, followed by the rest of the cheese.
- 6 Bake uncovered, in preheated oven at 180°C for about 20 minutes or until cheese starts melting and the tortillas brown on outside. Serve the enchiladas warm and garnish with fresh thyme or micro herbs.

VARIATIONS

- 1 Substitute chicken with 250 g rindless streaky bacon or omit meat and add vegetables of choice for a meat-free dish.
- 2 Substitute Spur Peri-Peri Sauce with Spur Southern Style BBQ Sauce.
- 3 Substitute the tortillas with taco shells and spoon the mixture in the center. Add chopped lettuce, tomatoes, or any other ingredients for a fresh taste.
- 4 Substitute the enchilada sauce by using 400 g can chopped tomatoes. Simmer to reduce and thicken sauce slightly.
- 5 Serve with more ingredients of your choice for topping, such as

