

Chicken Enchiladas (Frozen-To-Finish)

10-12 Frozen Chicken Tenders
1 large Onion (#2 Cone)
6 oz sliced Mushrooms (#4 Cone)
1 Bell Pepper (#3 Cone)
12 oz Can or Jar of Enchilada Sauce
1 - 6 oz Can of sliced Black Olives
8 oz shredded Cheddar Cheese (#2 Cone)
(Optional) Add some sliced Jalapeno Peppers to kick it up
Multi-Grain Tortillas (Cut Into 1" squares)*

Place Chicken Tenders in EOC or 11" Skillet. Then place Onions, Mushrooms and Peppers on top of Chicken. Pour Sauce over the top; add Olives and Cheese. Set to MEDIUM (350°). After steady clicking, turn to LOW for 25 minutes. Some liquid will be at the bottom from the Chicken and vegetables; use a large slotted spoon to scoop everything out together. Serve with multi-grain Tortillas and your favorite Cabbage Salad.

*(If not placing into Tortilla, you can make small squares out of the tortillas (1 or 2) and place on top when cooking.)