

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

GRILLED CHICKEN & SPINACH ENCHILADA

**4 chicken breasts
8 flour tortillas
1 jar Candeleros Green Enchilada Sauce
10 oz fresh baby spinach
Feta cheese
Garlic
Salt to season taste
Pepper to season taste
Ancho chile powder (or your favorite rub)**

Heat the jar of Enchilada Sauce.

Season the chicken breasts with salt, pepper and ancho chile powder – grill or sauté

Lightly saute spinach seasoned with a little salt, pepper and fresh garlic

To assemble:

Heat cast iron skillet or heavy bottom skillet. Lightly toast the tortillas.

Place 2 tortillas on a serving plate. Spoon 1/8 of the spinach onto each tortilla.

Cut the chicken breasts into 1/4" strips. Place 2-3 strips in each tortilla.

Roll each tortilla. Pour the Enchilada Sauce over each roll and top with Feta cheese crumbles.