

# Easy Chicken Enchiladas

Stuffed with cheese, pulled chicken, black beans and corn, smothered in a zesty red sauce, and baked until warm and crisp, these easy chicken enchiladas are a perfect weeknight dinner!



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5 from 5 votes

**Course** Dinner  
**Cuisine** American, Mexican  
**Keyword** cheesy chicken enchiladas, easy chicken enchiladas, pulled chicken enchiladas, shredded chicken enchiladas

**Prep Time** 25 minutes

**Cook Time** 20 minutes

**Total Time** 45 minutes

**Servings** 2 - 8 people

**Calories** 323kcal

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## Ingredients

- 0.5 tablespoon olive oil
- 0.25 of a small onion, diced
- 0.5 clove garlic, minced or pressed
- 1.5 cups cooked, shredded chicken
- 0.5 (19 ounce) can red enchilada sauce, divided (about 2 ¼ cups total)
- 0.5 cup grated cheddar cheese, divided
- 0.5 cup grated Monterey Jack cheese, divided
- 0.5 (15 ounce) can black beans, drained and rinsed
- 0.5 (11 ounce) can Mexican-style corn with red and green peppers, drained
- 0.25 teaspoon cumin
- 0.13 teaspoon chili powder
- Kosher salt and pepper, to taste
- 4 (8-inch) flour tortillas
- Optional toppings: sliced green onions; chopped fresh cilantro; chopped red onion; diced avocado or guacamole; sour cream; lime wedges

## Instructions

1. Preheat oven to 350°F. Grease a 9 x 13-inch baking dish. Spread about ¼ cup of the enchilada sauce in the bottom of the pan; set aside.
2. In a large skillet, heat olive oil over medium-high heat. Add the onion and cook until softened, about 5 minutes. Add the garlic and cook, stirring constantly, until fragrant (about 30 seconds). Remove from heat. Stir in chicken, ¾ cup of the enchilada sauce, ½ cup of the cheddar, ½ cup of the Monterey Jack, beans, corn, cumin and chili powder. Taste and season with salt and pepper, if desired.
3. Place chicken mixture in the center of each tortilla. Roll up and place seam-side down in the prepared baking dish. Pour remaining enchilada sauce over top. Sprinkle with remaining cheddar and Monterey Jack cheese.
4. Bake, uncovered, for about 20 minutes (or until the enchiladas are heated through and the edges of the tortillas are a bit crispy). Garnish with desired toppings and serve warm.

## Notes

- **Substitute pink beans** or pinto beans for the black beans.
- **Omit the beans** and substitute with about 1 ½ cups of additional chicken or corn. You can also replace the beans with 1 ½ cups of cooked rice.
- **Use corn tortillas** instead of flour tortillas. You'll need to warm the corn tortillas before rolling them (so that they don't fall apart). To do so, wrap a stack of tortillas in damp paper towels. **Microwave for 30 seconds - 1 minute**, or until the tortillas are soft and flexible.
- **Swap out the Mexican-style corn** and use regular canned corn or frozen corn that's thawed before adding to the skillet.
- **Use green enchilada sauce** instead of the red enchilada sauce.
- **If you have some extra time**, prepare a batch of homemade enchilada sauce for this recipe. You'll need a total of about 2 ¼ cups.
- **Shredded rotisserie chicken** is a great shortcut and it also adds great flavor to the filling!
- **For an extra kick and flavor**, add a can of diced green chilies to the chicken mixture.
- **Make the enchiladas spicy** with some jalapenos on top or some cayenne in the filling.
- **Bake the enchiladas** just until warmed through (this takes about 20 minutes, but every oven is slightly different). The sauce should be hot and bubbly, and the edges of the tortillas should be crisp. Keep an eye on them, because you don't want them to burn.
- **Set out an enchilada toppings bar** and let your family members garnish their plates with all of their favorites! There are so many delicious options, including onions, cilantro, avocado, sour cream and lime.