

Auntie Anne's® AT-HOME™ BAKING KIT

YOU'LL NEED:

Auntie Anne's® Baking Kit

- 1 can (19 oz.) red enchilada sauce
- 2 cups cubed cooked chicken
- 1 cup shredded mozzarella cheese
- 1 cup shredded Monterey jack cheese
- 1 can (4.5 oz.) diced green chiles
- 1 cup sour cream
- 1 can (15 oz.) black beans, rinsed and drained
- 1/8 teaspoon ground black pepper
- 1 tablespoon all-purpose flour
- 2 cups shredded lettuce

DOUGH PREPARATION (1 DOUGH MIX)

Prepare pretzel dough according to package directions (Dough Preparation).

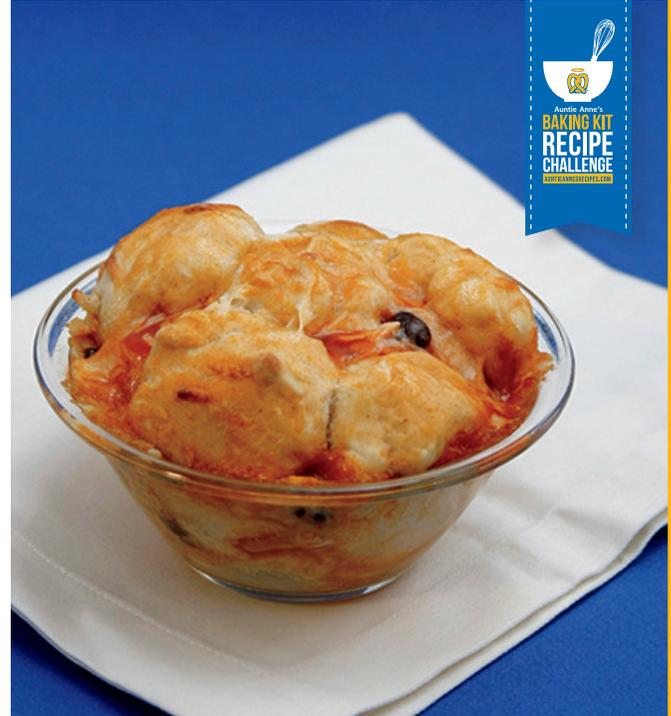
BAKING INSTRUCTIONS

Preheat oven to 375°F.

Yield: 4 servings

1. Spray four 10 oz. baking dishes with nonstick cooking spray. Spread 1/4 teaspoon of enchilada sauce in bottom of each baking dish. Set aside.
2. In a large bowl add chicken, 1/2 cup mozzarella cheese, 1/2 cup Monterey Jack cheese, chiles, 1/2 cup sour cream, black beans, and black pepper; stir until well combined. Stir in 1/2 cup enchilada sauce.
3. Lightly dust work surface with flour. Roll risen dough into 1/4" thick and 18" across. Using a sharp knife or square cutter, cut dough into 3" squares re-rolling and cutting dough as needed to make 32 squares.
4. Spoon chicken filling evenly onto center of each dough square. Gather the four corners of each square over filling and pinch firmly to seal edges making a ball. Place 8 balls, seam side down, into each of the prepared baking dishes. Evenly pour remaining enchilada sauce over top.
5. Bake for 25 minutes; remove enchiladas from oven and top each evenly with remaining cheese. Return to oven and continue to bake 10-15 minutes or until golden brown and cheese is hot and bubbly. Serve warm with lettuce and remaining sour cream.

CHICKEN ENCHILADA BAKE



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