Creamy Chicken Enchilada Tortilla Cups
Serves 10-12

What an easy way to have chicken enchiladas. This recipe comes together quickly, (which I appreciate), and tastes sooo good. If you like Mexican I know you will like them too. Enjoy.

Ingredients
9-12 small flour tortillas
2 TBSP. vegetable oil
1¼ lbs. chicken tenders
½ large yellow onion, sliced thin
1 large tomato, diced
3 garlic cloves, pressed
1 cup enchilada sauce
½ tsp. red pepper flakes
Salt
Fresh cracked black pepper
4 oz. cream cheese, softened
¾ cup Mexican shredded cheese mix
2 TBSP enchilada sauce

Topping
About ½ cup Mexican shredded cheese mix
1 tomato, diced
3 green onion shoots, diced
2 TBSP minced cilantro (I left this out, you can sub fresh Italian parsley)

Directions
Preheat oven to 375 degrees. Preheat a medium-sized cooking pan over medium heat. Add vegetable oil, sliced onion, and diced tomatoes. Cook for a few minutes, add 1 cup enchilada sauce, salt, red pepper flakes and mix well.

Nestle chicken tenders in the veggie mixture, cover and cook until done. Stir occasionally. Take off heat.

Take out chicken and shred the meat. Place shredded chicken into a mixing bowl. Using a slotted spoon, take out the veggies and add them to the chicken. Add cream cheese and mix in until fully incorporated.

Mix in shredded cheese and 2 TBSP enchilada sauce. Add more salt if needed.

Grease a 12 cup muffin pan with cooking spray. Tuck a tortilla into each muffin cup and prick the bottoms and sides with a fork. Scoop some of the chicken mixture into each tortilla, filling about ¾ of the way full. Sprinkle some shredded cheese on top of each cup. Bake for 16-18 minutes. Top off with diced tomatoes, green onions and cilantro.

*Recipe from Lyuba Brooke at willcookforsmiles.com