

# Savoy Chicken Enchiladas

prep 30min ★ cook 50min ★ servings 6

## INGREDIENTS

12 savoy cabbage leaves  
2.5 c cooked chicken, shredded  
1 lg can refried beans  
2 c shredded jack, cheddar, and/or colby  
10oz red enchilada sauce  
fresh cilantro, chopped

## INSTRUCTIONS

Preheat oven to 350°F. Bring a large pot of water to a boil. Add cabbage leaves and cook for 1 minute. Drain and rinse with cold water, pat dry.

Combine chicken, refried beans and  $\frac{3}{4}$  cup cheese in a medium bowl. Coat the bottom of a baking dish with a few tablespoons enchilada sauce. Fill each cabbage leaf with about  $\frac{1}{3}$  cup of the chicken mixture and roll into an enchilada. Place seam-side down, in the baking dish. Drizzle with the remaining enchilada sauce and sprinkle with the remaining 1 cup cheese.

Bake until heated through and the cheese is melted, about 30 minutes. Sprinkle with cilantro, if desired.

