



Chicken Enchiladas

Ingredients

- 1 1/2 cups uncooked rice
- 3 cups water
- 2 tablespoons [Fustini's Jalapeno Lime balsamic](#)
- 1 10-ounce can Fiesta cheese soup
- 1 large boneless, skinless chicken breast
- 2 teaspoons Fustini's Tunisian Harissa, plus more for greasing
- 8 9-inch flour tortillas
- 1 15-ounce can black beans, drained and rinsed
- 4 tablespoons fresh cilantro, chopped
- 8 ounces Monterey Jack or Pepper Jack cheese, shredded
- 1 16-ounce jar enchilada sauce or make your own [Adobo Sauce](#)
- 1/2 cup green onion, chopped
- 1 cup sour cream (optional)
- 1/2 cup diced tomatoes (optional)

Directions

Step 1.

Preheat oven to 350 degrees. In a medium saucepan, cook rice according to package directions. Gently stir in Fustini's Jalapeno Lime balsamic after cooking. Add cheese soup to rice.

Step 2.

In a medium skillet, sauté chicken breast in Harissa olive oil until internal temperature reaches 165 degrees. Allow cooling. When cooled, shred with a fork. Should yield about 1 cup.

Step 3.

Grease a 9x13-inch baking dish with Fustini's Harissa olive oil. On one half of each tortilla, place 1/2 cup of the rice mixture, leaving a 1-inch border from the edge. Add 2-3 tablespoons of shredded chicken, 1 tablespoon black beans, 1 teaspoon cilantro and 1 tablespoon of cheese. Fold in the sides of the tortilla and starting from the filled side, roll up. Place seam side down on the greased pan. Continue with remaining tortillas. Pour enchilada sauce over all tortillas, covering completely. Sprinkle with green onions over sauce and top with remaining cheese.

Step 4.

Bake 30 minutes or until heated through and cheese is golden brown. Serve with sour cream and diced tomatoes if desired.