



# Enchiladas Verdes with olives

NIBBLEDISH CONTRIBUTOR

## Ingredients

5 large flour tortillas  
1 cup brown rice  
1 14 oz can diced tomatoes with juice  
1/2 cup cabbage  
1.5 cups black olives  
2 cups enchilada verde sauce  
2 tbs oil  
1 green chili  
1/2 yellow onion  
1/2 cup thawed frozen corn  
about 8 strips of vegetarian chicken strips  
2 green onions  
1/2 cup cilantro  
2 tsp ground cumin  
sour cream

## Instructions

This recipe is delicious and worth the extra effort. If you eat meat, you can use real chicken strips. If you are vegan, you can omit the sour cream.

The rice:

Drain about 1 cup of juice off of the tomatoes. (I like to use tomatoes that also have chilies in them). Add about 1/2 cup of the olive juice and 1/2 cup of water. This is the stock in which the rice will be cooked. Add this to the rice and bring to a boil. Add 1 tsp

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of cumin, a few leaves of cilantro, and a few slices of the green onion. Reduce to a simmer and cook until soft.

The green chili mixture:

Heat oil in a small skillet and add diced onions. Cook for about 1 minute and then add the chicken and most of the diced green chili. (I like to reserve some of it to top off the enchiladas). Cook until the chicken had a nice crust and the chilies and onions are soft. Then, add the corn and cumin and cook until heated.

Enchiladas:

Spread the rice on the tortillas. Top with some of the chili mixture, 1/5 of the cabbage, olives, cilantro, and green onions. Spread some sour cream on the tortilla and roll closed. Place it in an oven safe baking dish. Repeat this 5 times (or for however many enchiladas you are making). Top with enchilada sauce, extra olives, green onions, and cilantro. (You can also top it with cheese, if you like).

Bake in a 350 degree oven for about 20 minutes. Serve with a dollop of sour cream and salsa.