

Air Fryer Chicken Enchiladas



Servings:

5-6

Prep Time:

5 minutes

Cook Time:

20 minutes

Ingredients

- 2 cups **Rotisserie Chicken**, shredded
- ½ **Yellow Onion**, diced
- 2 tbsp **Olive Oil**
- 2-3 tbsp **Taco Seasoning**
- 12 **Small Flour Tortillas**
- 1 can **Black Beans**, drained and rinsed
- 1 can **Diced Tomatoes**, drained
- 1 can **Diced Green Chiles**, drained
- 1 ½ cups **Siete Enchilada Sauce**
- 1 ½ cups **Shredded Mexican Cheese**
- Garnish: **Green Onions & Sour Cream**

Method of Preparation

Step 1

Add oil to a pan and cook onions until translucent.

Add shredded chicken and seasoning and mix well.

Step 2

Add tomatoes, green chiles, and black beans. Mix well.

Step 3

Spoon 2-3 tbsp of mix into a tortilla.

Top with shredded cheese and tightly roll.

Step 4

Line the basket with aluminum foil. Place 3-4 into the basket, depending on the size of the air fryer.

Step 5

Top with enchilada sauce and shredded cheese.

Cook at 350°F for 5-7 minutes in the air fryer.

Step 6

Carefully remove and garnish with scallions. Serve with sour cream.