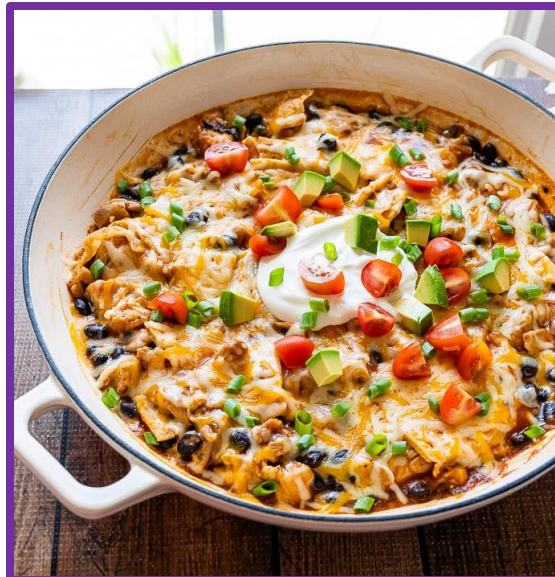


Chicken Black Bean Enchilada Skillet

Yields: 6 servings	Prep Time: 10 minutes	Cook Time: 10 minutes	Total Time: 20 minutes
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Ingredients:

- 1 ½ lbs boneless skinless chicken thighs, cut into bite-size pieces
- 1 tsp garlic powder
- ½ tsp cumin
- ½ tsp oregano
- Salt and pepper, to taste
- 15 oz canned black beans, rinsed and drained
- 1 ½ c red enchilada sauce
- ½ c salsa
- 6 small white corn tortillas, cut into 1-inch strips
- 1 c Mexican blend cheese, shredded



Optional Toppings:

- Sour cream
- Diced green onions
- Diced avocado
- Diced tomatoes

Instructions:

1. Season chicken thighs with garlic powder, cumin, oregano, and salt and pepper. Sauté the chicken thighs in a large skillet over medium heat (no need to add oil) until they are lightly browned and cooked through.
2. To the skillet, add the black beans, enchilada sauce, and salsa. Bring the mixture to a simmer and heat until the black beans are cooked through.
3. Add in the strips of corn tortillas and stir gently until coated in sauce and heated through. Top the mixture with the shredded cheese and cover with the lid for about 3 minutes, until the cheese is melted. Garnish with your desired toppings and enjoy!