



Chicken Enchilada Pasta

Jacob · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

8

Description

I thought this chicken enchilada pasta dish would make a delicious alternative from our usual enchiladas or tacos and I was right We love this The sauce is so flavorful It also makes some fabulous leftovers Run dont walk to the grocery store to pick up the ingredients for this yumminess as soon as you can Top with avocado green onion black olives tomatoes and sour cream

Ingredients

- - 1 (16 ounce) package penne pasta
- or to taste - 2 tablespoons olive oil - 1 onion
- diced - 1 red bell pepper
- diced - 2 cloves garlic
- minced - 2 cooked chicken breasts
- shredded
- or more to taste - 2 (10 ounce) cans green enchilada sauce - 1/2 cup red enchilada sauce - 1 (4 ounce) can diced green chiles - 2 teaspoons chili powder - 1 teaspoon ground cumin - 1/2 teaspoon salt - 2 cups shredded Colby-Monterey Jack cheese - 1 cup sour cream

Instructions

1. Bring a large pot of lightly salted water to a boil; add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 11 minutes. Drain and return pasta to the pot. Heat oil in a large
5. deep skillet over medium-high heat. Sauté onion in hot oil until slightly softened
6. 3 to 5 minutes. Stir red bell pepper and garlic into onion; sauté until fragrant and softened
7. another 3 to 5 minutes. Stir chicken
8. green enchilada sauce
9. red enchilada sauce
10. diced green chiles
11. chili powder
12. cumin
13. and salt into onion mixture; bring to a simmer
14. reduce heat to low
15. and simmer until flavors blend
16. 8 to 10 minutes. Add Colby-Jack cheese and stir until melted and heated through
17. 1 to 3 minutes. Reduce heat to low and stir sour cream into enchilada mixture; cook and stir until heated through. Pour enchilada mixture over penne pasta and toss to coat completely.