

carred pumpkin erchikadas

INGREDIENTS

- 1 Rotisserie chicken shredded 2 small cans diced green chiles 2-3 c shredded cheese divided
- can pumpkin
 c plain Greek yogurt
 TBS all purpose taco seasoning
- 1 c chicken broth 20 corn tortillas Salt and pepper to taste

INSTRUCTIONS

Shred full rotisserie chicken.

Mix together the chicken, 1 c cheese, and green chiles for your filling - set aside. Mix the pumpkin, yogurt, taco seasoning, and slowly add the chicken broth until mixture is a texture you can pour (but you still want it creamy and thick). Grab your tortillas and either layer u, or roll like traditional enchiladas. Bake at 350 for 40-45min.