



"You may use this pan to bake a cake or brownies, but I use it to make chili con carne, enchiladas and carnitas!"
Rachael Ray

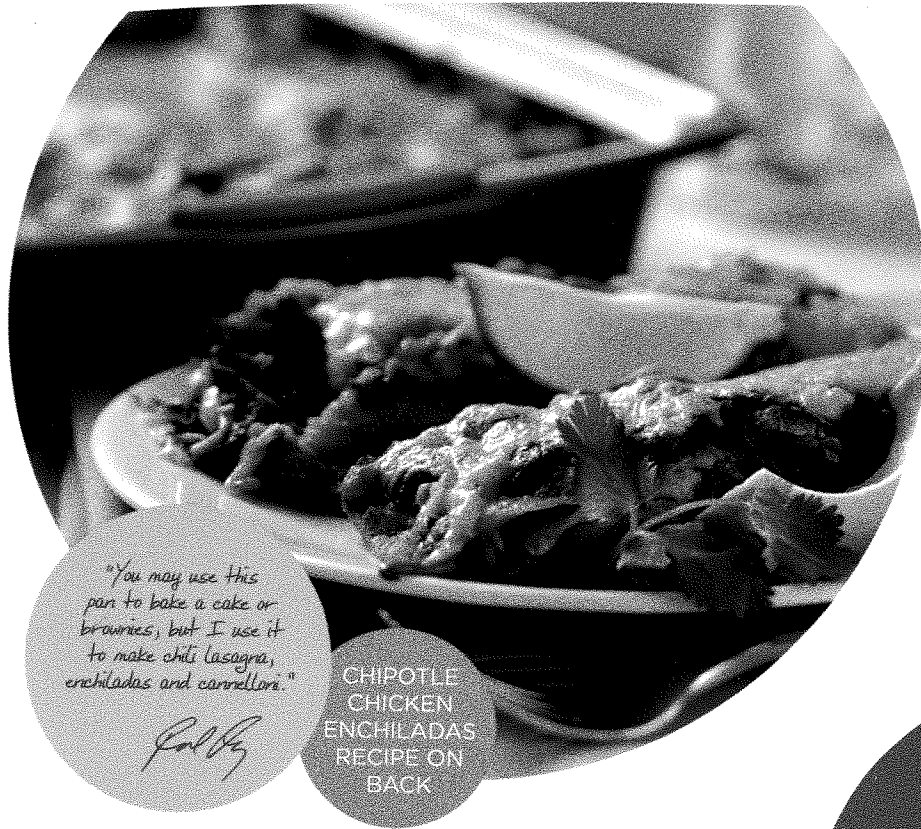
CHIPOTLE CHICKEN ENCHILADAS RECIPE ON BACK

yum-o!
with Pura de Oro™
A portion of the proceeds from this purchase will be donated to support the work of Pura de Oro to develop healthy relationships with food and cooking.



RACHAEL RAY
OVEN LOVIN'™
SQUARE
9"

- FEATURES & BENEFITS**
- Extra wide handles for a confident grasp
 - Comfortable silicone grips add a splash of color
 - Long lasting nonstick inside and out
 - Oven safe to 500°F
- www.rachaelray.com



"You may use this pan to bake a cake or brownies, but I use it to make chili lasagna, enchiladas and carnelloni."

Rachael Ray

CHIPOTLE
CHICKEN
ENCHILADAS
RECIPE ON
BACK

yum-o!
www.yum-o.org

A portion of the proceeds from this purchase will be donated to Yum-o! to empower kids and their families to develop healthy relationships with food and cooking.



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www.rachaelray.com

Important Safety, Use and Care Information

Thank you for choosing Rachael Ray bakeware. These instructions are for your general safety, use and care to avoid personal injury and damage to your bakeware.

BAKING

- Keep small children away from the oven while you are baking. Some pets, especially birds, have extremely sensitive respiratory systems and should be kept away from the kitchen area.
- Use caution when handling hot bakeware and always have potholders available for use.
- Never place your bakeware over a direct flame. Do not use your bakeware on the stovetop. It is for oven use only.
- This bakeware is oven safe to 500°F.
- Never use your bakeware in the microwave.
- Do not use metal or sharp-edged utensils, which will scratch the nonstick surfaces.
- Do not use nonstick sprays.

CLEANING

- Before first use and after each use, wash pans thoroughly with mild dishwashing detergent and warm water. Do not use oven cleaners to clean bakeware.
- Avoid soaking pans overnight. Dry promptly and thoroughly after washing.
- Although this bakeware is dishwasher safe, hand-washing is recommended.
- Do not use dishwasher detergent tablets; these concentrated cleaners will damage the finish.

RACHAEL RAY QUALITY ASSURANCE

Thank you for purchasing Rachael Ray bakeware. We wish you years of baking enjoyment. Rachael Ray is dedicated to producing great quality products. Rachael Ray bakeware is manufactured and inspected to ensure the highest quality. Please let us know immediately if you find any defects when you open your new Rachael Ray bakeware. All pans found defective upon receipt will be replaced. Please contact us via our consumer relations department at 1-800-214-8369.

CHIPOTLE CHICKEN ENCHILADAS

- 1 store-bought rotisserie chicken
- 2 tablespoons EVOO - Extra Virgin Olive Oil
- 1 small onion, chopped
- 2 cloves garlic, grated or finely chopped
- 1 to 2 tablespoons chipotle powder (depending on how much spice you like)
- 1/4 teaspoon (2 pinches) ground cinnamon
- 2 15-ounce cans chopped tomatoes with chiles
- Salt
- 1/4 cup (about a palmful) cilantro, chopped
- Juice of 1 lime
- 8 corn tortillas
- 2 1/2 cups smoked cheddar cheese or any type of cheddar cheese you like, shredded

Preheat oven to 375°F.

Remove the skin from the chicken and discard. Tear the chicken meat from the bones, shred it using two forks or your fingers, and reserve in a mixing bowl.

Preheat a medium-size saucepot over medium heat with EVOO and sauté the onions until soft. Add in the garlic and spices, and toast a few seconds until fragrant. Add in the tomatoes with chiles and season with salt. Cook for 10 minutes, until the flavors are well-married and the sauce is slightly thickened. Stir in the cilantro and lime juice, and remove from heat. Add a ladleful of sauce to the bowl with the chicken and toss to combine. Reserve the remaining sauce.

Heat the tortillas by warming them in a dry skillet over medium-high heat or by layering moistened paper towels in between each of them and placing the stack in the microwave for about a minute.

Divide the chicken mixture equally among the warm tortillas and roll each one up. Add some of the reserved sauce to the bottom of your OVEN SAFE SQUARE pan then line the pan with the rolled enchiladas, seam side down. Pour the remaining sauce over the chicken enchiladas and top with cheese.

Place in the oven and bake 15 minutes or so, until the cheese is melted, brown and bubbly.

Serves 4

Recipe courtesy Rachael Ray