



Roasted Chicken Enchiladas

Recipe and photo from traeger.com.



Ingredients:

- 4 tbsp butter
- 2 tbsp olive oil
- 2 tsp Italian Seasoning
- 1 tsp Garlic Powder
- 1 tsp Salt
- 1/4 cup popcorn kernels
- 1/2 cup Parmesan cheese, grated
- 1 brown paper lunch bag

Directions:

When ready to cook, start the Traeger grill on smoke with lid open until fire is established (4-5 minutes). Set the temperature to 250 degrees F and preheat, lid closed, for 10 to 15 minutes.

In a small sauce pan, melt the butter over medium heat. Add Italian seasoning, garlic powder and salt and stir to combine. Remove from heat and set aside.

Add 1/4 cup of popcorn to brown paper lunch bag. Fold the top of the bag over twice to close.

Place the bag in the microwave and microwave on high for 1 to 2 minutes, or until there are about 5 seconds between pops.

Open the bag with care and dump into a large mixing bowl.

Pour butter mixture of popcorn in bowl and toss to combine. Dump popcorn onto a baking sheet and place in grill.

Smoke for 10 minutes; remove from grill. Enjoy!

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