



Creamy Chicken Enchiladas

Total time: About 40 min | Serves Four

In a large bowl, mix the soup, sour cream and green chilies until well blended. Heat the sauce in the microwave for one minute after mixing.

Cut thawed chicken into bite sized pieces and cook in a skillet until done. Season the chicken while cooking with a few shakes each of onion powder, garlic powder, black & red pepper mix and cilantro, or seasonings of your choice.

Lay one tortilla on a flat surface and spread a little sauce down the center. You can also add chopped jalapenos if desired. Next add the chicken and then top with shredded cheese, as much as you like. Roll the tortilla closed, one side at a time and lay them in a greased 13 x 9 baking dish. I use toothpicks to keep them closed while cooking. Repeat with remaining tortillas to make all 4.

Pour the remaining sauce over the enchiladas and spread evenly to cover.

Bake at 375° for about 15 minutes or until sauce begins to bubble a bit. Remove from oven and add some shredded cheese on top, cook for 5 more minutes.

I recommend an oversized spatula for removing them from the pan, as they are kind of floppy! Letting them sit for about 5 - 10 minutes after cooking also makes serving easier. Serve with rice and beans and enjoy!

INGREDIENTS

skinless boneless chicken,
4 tenderloins or 2 breasts

4 burrito size flour tortillas

1 can (15 oz) cream of chicken soup

16 oz sour cream

1 small can diced green chilies

shredded cheese, cheddar and/or
pepper jack