

CREAMY CHICKEN ENCHILADAS

Ingredients:

1 pint sour cream
1 (10.5 ounce) can cream of chicken soup
1 (4 ounce) cans green chilies, diced
6 flour tortillas (we used whole wheat but any will work)
1 small package mild cheese, shredded
3 chicken breasts pre-cooked & cut up or use a Rotisserie Chicken

Instructions:

Preheat oven to 350°F.
Combine soup, sour cream and chilies in a bowl.
Take 3/4 cup of soup mixture and slather the entire bottom of a 9×13 casserole dish. This will be a thin layer that will help the enchiladas from sticking to the bottom.
In each tortilla, layer soup mixture, cheese & chicken.
Roll up and place in casserole dish.
Top with remaining soup mixture and sprinkle with remaining cheese.
Bake for 20 minutes or until hot and bubbly and cheese is melted