

Breaking Bread

with the
Williams Family...
Ingrid's Recipes



Easy Chicken Enchiladas

Ingredients:

- 2 cups chopped cooked chicken
- 2 cups sour cream
- 1 (10 3/4 oz.) can cream chicken soup, undiluted
- 2 cups Monterey Jack cheese
- 2 cups shredded longhorn cheese
- 1 (4 ounce) can chopped green chilies, drained
- 2 tablespoons chopped onion
- 1/8 teaspoon salt
- 1/4 teaspoon pepper
- 10 (10 inch) flour tortillas
- 1 (19 oz.) can mild enchilada sauce
- Vegetable oil

1. Combine first 9 ingredients; mix well. Fry tortillas, one at a time, in 2 tablespoons of vegetable oil in a medium skillet for 5 seconds on each side or just until tortillas are softened; add additional oil if necessary. Drain on paper towels.
2. Place a heaping 1/2 cup of chicken mixture on each tortilla. Roll up each tortilla and place seam side down in a 13x9x2 inch baking dish. Pour entire can of enchilada sauce on tortillas.
3. Cover and bake and at 350° for 30 minutes.

Yields: 5 servings