

Chicken Enchiladas



from Virginia Herrington



Ingredients

- 1 package flour tortillas
- 1 4 ounce can of diced chilies
- 1 1/2 cups sour cream
- 2 cans cream of chicken soup
- 1 pound monterey jack cheese
- 1 three pound chicken boiled, boned, and cut up (I use chicken breasts)

Directions

1. Mix chilies, sour cream, soup, and 1/2 of cheese together.
2. Divide mixture in half.
3. To half of mixture add chicken.
4. Lightly fry tortillas. (You can omit the frying if you want to.)
5. Divide the chicken mixture onto tortillas.
6. Roll enchilada style and place in a 9 by 13 inch dish.
7. Top with other half of mixture and the rest of the cheese.
8. Bake at 350° about 35 minutes or until heated through.
9. Enjoy!

