



Sour Cream Chicken Enchiladas

Servings: 6-8 | Prep Time: 15 Min. |

Cover with Foil and Cook Time: 350° for 40 min.

Serving Suggestions: Serve with a salad, refried or ranch beans

Ingredients:

- Two large skinless, boneless chicken breasts, cubed in ½" pieces
- 1 Tbls olive oil
- Salt and Pepper
- 2 cans condensed cream of chicken soup
- 2 cups sour cream
- 1 cup salsa
- Small can of whole green chilis
- 3 cups cheddar cheese
- 6 large flour tortillas

Instructions:

- In a medium sauté pan add cubed chicken, olive oil, salt and pepper; cook thoroughly and set aside.
- In a mixing bowl combine cream of chicken soup, sour cream and salsa. In a 13x9 casserole dish place two flour tortillas on the bottom of the baking dish, spread 1/3 of sour cream mixture, layer cooked chicken and 1 cup cheddar cheese. Repeat until you have three layers.
- On the top layer add the diced green chilies down the center of the casserole.

