

# Chicken Enchiladas



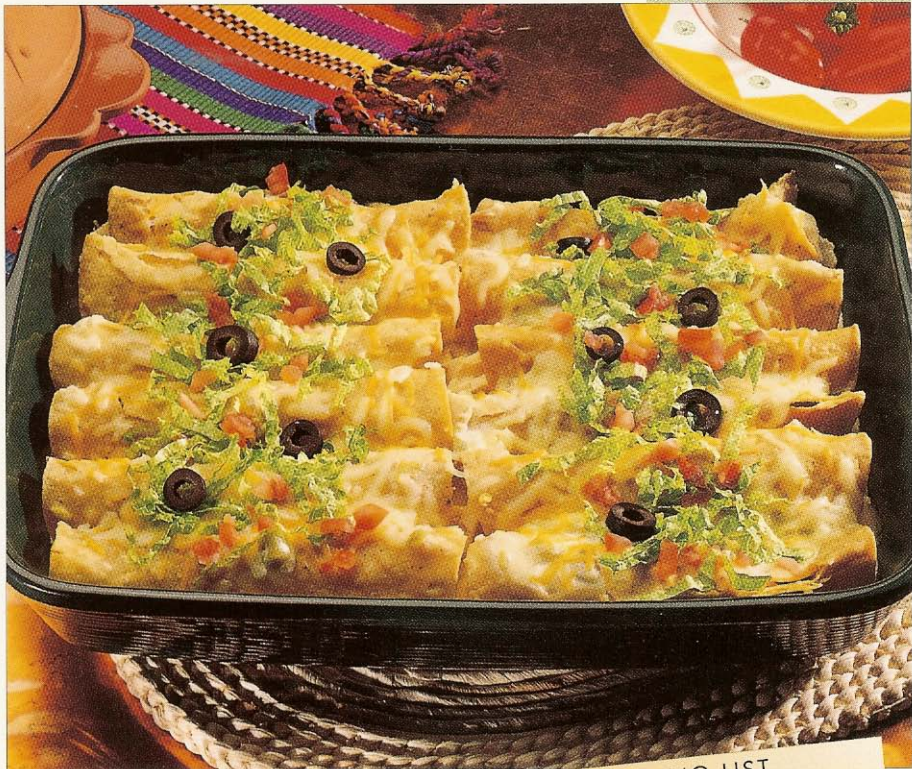
PREPARATION TIME  
30 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
guacamole



Just look in your pantry to discover creative topping ideas for these delicious enchiladas.

Crushed corn chips or tortilla chips will add inexpensive crunch. Sprinkle over the top after baking.

## SHOPPING LIST

- Monterey Jack cheese
- sour cream • black olives
- green chiles • corn tortillas
- lettuce • tomatoes
- cream of chicken soup

## ON HAND

- milk • onion • oil
- cooked chicken

## INGREDIENTS

- 1 (10-ounce) can cream of chicken soup
- 1 cup milk
- 1 cup low-fat sour cream
- 2 cups chopped cooked chicken
- 1 (4-ounce) can chopped green chiles
- 1/2 cup chopped onion
- 1/2 cup tortillas
- 1 tablespoon vegetable oil
- 3 cups shredded Monterey Jack cheese, divided
- 3 cups shredded lettuce
- 1/4 cup sliced black olives
- 1/2 cup finely chopped seeded tomatoes

SERVES 6

**COOKIN'**  
*Express*

• Prepare your own guacamole to serve with these enchiladas. Mix one packet of guacamole seasoning, which can be found in the produce section of most supermarkets, with chopped ripe avocados.

## Make Ahead

Assemble this casserole the night before. Cover and refrigerate. The next day, just bake in a 350°F oven for about 35 minutes. Add toppings and serve.

## ◆ VARIATION

*Brown some ground chicken or turkey to use in this recipe when you don't have leftover cooked chicken on hand.*

**1** Combine soup, milk and sour cream in a large bowl; stir until well mixed. Stir in chicken, green chiles and onion. Preheat oven to 350°F.



**2** Spoon 3/4 cup mixture over bottom of a 9 x 13-inch baking dish. Brush each tortilla with oil and wrap in plastic wrap. Microwave on MEDIUM for 2 1/2 minutes to soften tortillas.

**3** Spoon a small amount of chicken mixture onto each tortilla, reserving 1/4 cup; divide cheese evenly among tortillas, reserving 1/4 cup. Roll up tortillas to enclose filling.



**4** Arrange enchiladas in prepared baking dish. Spoon remaining chicken mixture and cheese on top. Bake for 25 minutes. Top with lettuce, olives and tomatoes.