

Chicken enchiladas

I have a bad habit of not writing it down, but here it is.

In a frying pan large enough for a tortilla mix the following and heat to med low:

1 small can of green enchilada

1 cup of heavy cream (or 1/2 cup milk with 1/2 cup sour cream)

Mix 2:

Poached shredded or finely chopped chicken breasts (slightly undercooked is better)

2 cups shredded cheese- I like Colby jack but Mexican blend is good too

1 cup sour cream

2 table spoons dried onion

3 tablespoons or 1 package of taco seasoning

Assign beans and or sliced sautéed red peppers is good too.

Dip both sides of the flour tortillas in enchilada mix (still warm) and place into 9x12 pan.

Add chicken/ cheese mix and roll up.

Repeat with 8-12 tortillas

When completed, dump the remainder of the sauce over the top and top with cheese.

Bake for 30-40 minutes at 350 until tortillas are bubbly.