

# Chicken Enchiladas

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Ingredients
<ul style="list-style-type: none"><li>• 2 cans of cream of chicken soup</li><li>• 16 oz sour cream</li><li>• 1 small can of green chilies, diced</li><li>• 5 boneless chicken breasts</li><li>• flour tortillas</li><li>• cheddar cheese</li></ul>

## Directions

1. Hint: I use the chicken that is seasoned for fajitas.
2. In one pan start cooking the chicken until done. Cut chicken into bite size pieces. In a saucepan mix the soup, sour cream, and chilies. When the soup mixture is warm, in a casserole dish put enough of the soup mixture to cover the bottom of the pan so that the tortillas don't stick. Roll the enchiladas by putting a spoon full of the soup mixture, some chicken, and cheese. When the casserole dish is full, pour the remaining sauce over the enchiladas and top with cheese. Cook at 350 until heated through.

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