

## Chicken Enchiladas

- 4 lg. chicken breasts (no bones or skin)
- 2 can cream of chicken soup
- 1 pt. (2 cups) sour cream
- 2 cups shredded monterey jack cheese
- 1 sm. can diced olives (black. Optional. For taste)
- 1 sm. can diced green chillies (optional. For additional spice)
- 12 sm. flour tortillas
- 2 cups shredded cheddar cheese

1. Remove all bones and skin from chicken breasts. Boil until white. Then cut into small pieces. Set chicken aside.
2. Mix soup, sour cream and jack cheese together. Mix well.
3. Set 2 cups of mixture aside.

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## Chicken Enchiladas continued

4. Add chicken pieces to big mixture. Mix well.
5. If desired add olives and green chillies to chicken mixture. Mix.
6. Spray one large or two small casserole dishes with olive oil.
7. Fill each flour tortilla with chicken mixture. Roll and place in casserole dish.
8. Cover rolled tortillas with the extra mixture. Smooth mixture with a spoon.
9. Sprinkle cheddar cheese across the top.

**\*\*Bake on 350° for 25-30 minutes\*\***

CUT ✂