

Philadelphia Chicken Enchiladas



By SBurk on August 30, 2006

★★★★★ 3 Reviews



Prep Time: 15 mins **Total Time:** 35 mins **Servings:** 4-6

About This Recipe

"Yummy, cheesy enchiladas and my husbands favorite! Need a safe place to store it!"

Ingredients

- 2 cups chopped cooked chicken or 2 cups cooked turkey
- 1 cup chopped green bell peppers
- 1 (8 ounce) packages cream cheese, cubed
- 8 ounces salsa, divided
- 8 (6 inch) flour tortillas
- 3/4 lb Velveeta cheese, cut up
- 1/4 cup milk

Directions

1. Stir chicken, bell pepper, cream cheese, and 1/2 cup salsa in saucepan on low heat until cream cheese is melted.
2. Spoon 1/3 cup chicken mixture down center of each tortilla; roll up. Place seam side down in a lightly greased 12X8 inch baking dish.
3. Stir Velveeta (I use Aldi brand) and 1/4 cup milk in saucepan on low heat until cheese is melted. Pour sauce over tortillas; cover with foil which has been lightly sprayed on the underside with non-stick spray.
4. Bake at 350 degrees for 20 minutes or until thoroughly heated. Pour remaining salsa over the top.
5. I serve with sour cream, extra salsa, and tortilla chips.
6. The prep time is an estimate; if you keep precooked, chopped chicken on hand the prep time is next to nothing.

Nutrition Facts		Amount Per Serving	% Daily Value
Serving Size: 1 (269 g)		Total Fat 50.1g	77%
Servings Per Recipe: 4		Saturated Fat 27.7g	138%
Amount Per Serving		Cholesterol 184.2mg	61%
		Sugars 11.3 g	
Calories 865.3		Sodium 2395.2mg	99%
Calories from Fat 451		Total Carbohydrate 59.2g	19%
		Dietary Fiber 4.2g	16%
		Sugars 11.3 g	45%
		Protein 44.2g	88%

© 2013 [Scripps Networks](http://www.scripps.com), LLC. All Rights Reserved. <http://www.food.com/183925>