Sour Cream Enchiladas

Ingredients:

1-2 dozen tortillas

1 C grated cheese

For sauce:

2 cans cream of chicken soup

1 C sour cream

1 can diced green chilis (small can)

½ tsp salt

½ tsp cumin

For filling:

2 C grated cheese

½ C chopped green onions

2 C shredded cooked chicken (optional)

Instructions:

1. Preheat oven to 350
2. Mix sauce ingredients together by hand until smooth
3. Mix filling ingredients in separate bowl
4. Grease 2 cake pans with nonstick spray
5. Cook tortillas (if uncooked) or warm to soften
6. Place a tortilla on a large plate
7. Down the center of the tortilla, put a small layer of the sauce, and top with a layer of the filling
8. Fold over both sides (like a burrito) and lay in the cake pan (you may need to fold over the edges a little bit depending on the size of your pan
9. Place another layer of sauce on top of it (in the pan)
10. Repeat steps 5-8 until all tortillas and filling are used up and both pans are full, layering the rolled tortillas side by side, but halfway overlapping
11. Use any remaining sauce to add to the top of both pans, spreading the sauce over both pans evenly
12. Sprinkle 1 C grated cheese over the top of both pans
13. Spray the underside of foil with cooking spray and cover both pans with foil
14. Bake for 25-30 min at 350 degrees