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CHICKEN & CHEESE ENCHILADAS

Prep Cook Time: 55 minutes

SERVES 6

Ingredients:

1 can (10 ³/₄ oz) cream of chicken soup
½ cup Barber's Dairy Sour Cream
1 cup salsa
2 teaspoons chili powder
2 cups chopped cooked chicken
½ cup shredded Monterey jack cheese
6 flour tortillas, warmed
1 small tomato, chopped
1 green onion, sliced

Steps

1. Heat oven to 350 degrees. Stir the soup, Barber's Dairy Sour Cream, salsa and chili powder in a medium bowl.
2. Stir 1 cup soup mixture, chicken and cheese in a large bowl.
3. Divide chicken mixture among tortillas. Roll up the tortillas and place seam side up in a 2 quart shallow baking dish. Pour the remaining soup mixture over the filled tortillas. Cover the baking dish.
4. Bake for 40 minutes or until the enchiladas are hot and bubbly. Top with the tomato and onion.