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Chicken Enchiladas

Prep Cook Time: 1 hour 30 minutes

SERVES 4

Ingredients:

4 Skinless Boneless
1 onion, chopped
½ pint of Barber's Dairy Sour Cream
2 cups shredded cheddar cheese
1 envelope of taco seasoning
1 (15 oz) can tomato soup
½ cup water
1 tablespoon chili powder
1 clove garlic, minced
1/3 cup chopped bell pepper
8 (10 inch) flour tortillas
1 (12 oz.) jar taco sauce

Steps

1. Preheat oven to 350 degrees.
2. In a medium, non-stick skillet over medium heat, cook chicken until no longer pink and juices run clear. Drain excess fat. Cube the chicken and return it to the skillet. Add the onion, Barber's Dairy Sour Cream, 1 cup of cheddar cheese, taco and seasoning. Stir in tomato sauce, water, chili powder, green pepper and garlic.
3. Roll even amounts of the mixture in the tortillas. Arrange in a 9X13 pan. Cover with taco sauce and 1 cup of cheddar cheese. Bake uncovered in the preheated oven for 20 minutes.
4. Cool 10 minutes before serving.