

Easy Guac 'N Roll Enchiladas

- 1 - 20 ct package HEB flour tortillas
- 1 - HEB rotisserie chicken shredded
- 2 - containers Guac N Roll
- 1 – 26 oz. (family size) can HEB cream of chicken soup
- 8 oz. - HEB frozen corn (steamed or cooked)
- 1 – 8 oz. bag of shredded HEB cheddar or Monterey jack cheese (your preference)

- In a large mixing bowl combine shredded chicken, corn, 1 container Guac 'N Roll, and cream of chicken soup.
- Spray cooking spray in two 9 x 13 casserole dishes.
- Fill tortillas with 1/3 cup of mixture and roll into an enchilada. Lay in a row in the pan. You should get 10 enchiladas per pan.
- Spread ½ container of Guac 'N Roll in a thin layer over enchiladas and cover with shredded cheese. Using the container to cover both pans.
- Cover and bake at 375 degrees for 25-30 minutes. Remove foil for the last 5 minutes or continue to cook until cheese is melted.
- Top with sour cream, avocado, tomatoes, or any garnished you prefer.
- This recipe can be divided in ½ easily, but it so easy to make you can make 2 pans just as easily as one.

Variation:

If you prefer corn tortillas, you will need a 30 ct. package of HEB yellow corn tortillas. Lightly cook each tortilla in a shallow pan for just a few seconds on each side in canola oil. Use paper towels to separate tortillas. Fill with ¼ cup mixture in each tortilla. Makes 2 pans of approximately 13 enchiladas. Corn used in photo.

