



Noreen's Kitchen

Salsa Verde Sour Cream

Chicken Enchiladas

Ingredients

2 cups cooked chicken, shredded	1, 4 ounce can, chopped green chilies
2 cans, cream of chicken soup'	8, medium sized flour tortillas
2 cup sour cream	1 cup sharp cheddar cheese, shredded
1 cup green chili salsa	1 cup pepper jack cheese, shredded

Step by Step Instructions

Preheat oven to 350 degrees.

In a large bowl, combine cream of chicken soup, sour cream, green chili salsa and additional chopped green chilies. Whisk together until well combined. Set aside.

In a separate bowl, combine chicken and sharp cheddar cheese along with 1 cup of the prepared sauce mixture. Blend together well, to make a somewhat thick paste like consistency.

To prepare the enchiladas, place a tortilla down on the work surface in front of you. Spread approximately 2 tablespoons of the chicken mixture, across the tortilla, in a line, just off center, toward you. Roll up the tortilla tightly. Place into a baking dish that comfortably fits the width of the enchilada. Continue filling and rolling until the chicken mixture and the tortillas are used.

Pour the sauce over the prepared enchiladas in the pan. Spread evenly. Don't worry too much about getting the sauce down in all the nooks and crannies. That will happen as it bakes.

Top with the shredded pepper jack cheese.

Bake for 30 to 45 minutes until the pan is bubbly and the cheese is melted and lightly browned on the top.

Remove from oven and allow to rest for five to ten minutes before serving. This will help the enchiladas to set up a bit before you attempt to lift them out of the pan in one piece.

Leftovers should be stored in an airtight container in the refrigerator and eaten within three days.

This recipe is not recommended for freezing either before or after baking due to the inclusion of sour cream which may separate and break after thawing.