

Chicken & Cheese Enchiladas

Ingredients:

- 2 c. chicken, cooked and chopped or shredded
- 1 can cream of chicken soup
- 1/2 c. sour cream
- 1 c. salsa
- 1-2 t. chili powder
- 1 c. shredded cheese
- 10 flour tortillas
- 1 tomato, diced (optional)
- 1 green onion, sliced (optional)
- 1 avocado, diced (optional)
- cilantro (optional)

Directions:

Preheat oven to 350.

Grease a 9x13 baking dish.

Combine soup, sour cream, salsa and chili powder in a bowl.

Take out 1 cup of soup mixture and add it to the chicken. Stir in the cheese.

Divide the chicken mixture among tortillas, roll and place seam side down in greased baking dish.

Spread the remaining soup mixture over tortillas. Cover with foil.

Bake for 40-45 minutes until the enchiladas are hot and bubbly.

Top with sour cream and the chopped veggies, as desired.