Enchiladas

Amount 8 servings
Time 1+ hour

Ingredients

- 2 8oz pkgs cream cheese (softened)
- 1 cup sour cream
- 16 oz can mild green chiles (they mostly come in 4 oz)
- 4 boneless chicken breasts
- 1/2 cup shredded cheese
- 1 sweet onion (optional)
- 1/2 cup sliced black olives (optional)
- 8-12 flour tortillas (medium size)
- 1 can red enchilada sauce
- peas, carrots, corn (optional)
- 1 can green enchilada sauce
- Chopped tomato (garnish, optional)
- Lettuce (garnish, optional)
- Green onions (garnish, optional)

Steps

1. In a large bowl blend together 2 pkgs cream cheese, 1 cup sour cream, and 2 cans enchilada sauce. Set aside.
2. Combine chicken and 1/2 cup shredded cheese in another bowl. Set aside.
3. Fill each tortilla with 2 tbsp cream cheese mixture, 2 tbsp chicken mixture, and any veggies (e.g., corn, peas, carrots, onions). Sprinkle each with onion and olives. Preheat oven to 400F.
4. Roll up tortillas and place seam-side down in a 9"x13" baking pan. Cover with remaining cream cheese mixture.
5. Bake at 400 deg for 30-40 min. Cover if top begins to brown.
6. Garnish with tomato, lettuce & green onions. Enjoy!

Notes

Replace chicken with vegetables to make a meatless version!