

White Chicken Enchiladas

(no red sauce or tomatoes)



PREP TIME

30 Min

COOK TIME

30 Min

READY IN

45- 60 Min

INGREDIENTS

- 1 can condensed cream of chicken soup
- 3/4 cup sour cream
- 1 tablespoon margarine
- 1 onion, chopped
- 1/2 tsp garlic powder
- 1 tablespoon chili powder
- 2 or 3 medium sized cooked chicken breast , chopped or shredded
- 1 4 oz. can chopped green chile peppers, drained
- 8 (8 inch) flour tortillas
- 2 cups shredded Cheddar cheese

DIRECTIONS

- 1 Put chicken in medium sauce pan and boil breasts for 15-20 minutes if thawed Or 25 minutes if frozen. Preheat oven to 350 degrees F (175 degrees C).
- 2 In a small bowl mix the soup and sour cream; set aside.
- 3 Melt margarine in a medium saucepan over medium high heat. Add onion, chili powder, and garlic powder, saute until tender. Stir in the chicken, chile peppers, and 1/4 cup of the soup mixture. Cook and stir until heated through.
- 4 Spread 1/2 cup of the soup mixture in a 9x13 inch baking dish. Spoon about 1/4- 1/3 cup of the chicken mixture down the center of each tortilla. Roll up tortillas, and place, seam-side-down, in the baking dish. Spoon remaining soup mixture on top, and sprinkle with cheese.
- 5 Bake , uncovered, 30 minutes in the preheated oven, or until bubbly and lightly browned.