



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Easy Chicken and Cheese Enchiladas

1 can of Cream of Chicken soup
½ cup of sour cream
1 cup Pace Picante Sauce
2 teaspoons Chili Powder
1 can of canned chicken, 27/28 ounce size (drained)
½ cup of shredded Monterey Jack Cheese
8 flour tortillas (6" size)
1 small chopped tomato
4 green onions chopped

Preheat your oven to 350 degrees

In medium bowl stir together the undiluted cream of chicken soup, the picante sauce, and chili powder.

In separate bowl stir together the shredded chicken meat, 1 cup of the soup mixture and the shredded cheese.

Divide the chicken mixture among the 8 tortillas, roll up and place seam side down in 9" by 13" pan that has been sprayed with a non stick cooking spray.

Pour the remaining soup mixture over the rolled up tortillas, spread around so they are all covered nicely. Cover and bake for approx 40 minutes.

Remove from oven and top with the chopped tomatoes and green onions

Serve with Sour Cream, to top with, if desired