

Chicken Enchilada Bake

Shantel Shireman #2307

2 T. margarine or butter

1/2 C. chopped onion

1 clove minced garlic

1/2 C. ripe black olives, sliced

4 oz. can diced green chilies,
drained

1/2 C. dairy sour cream

1 can condensed cream of
chicken soup

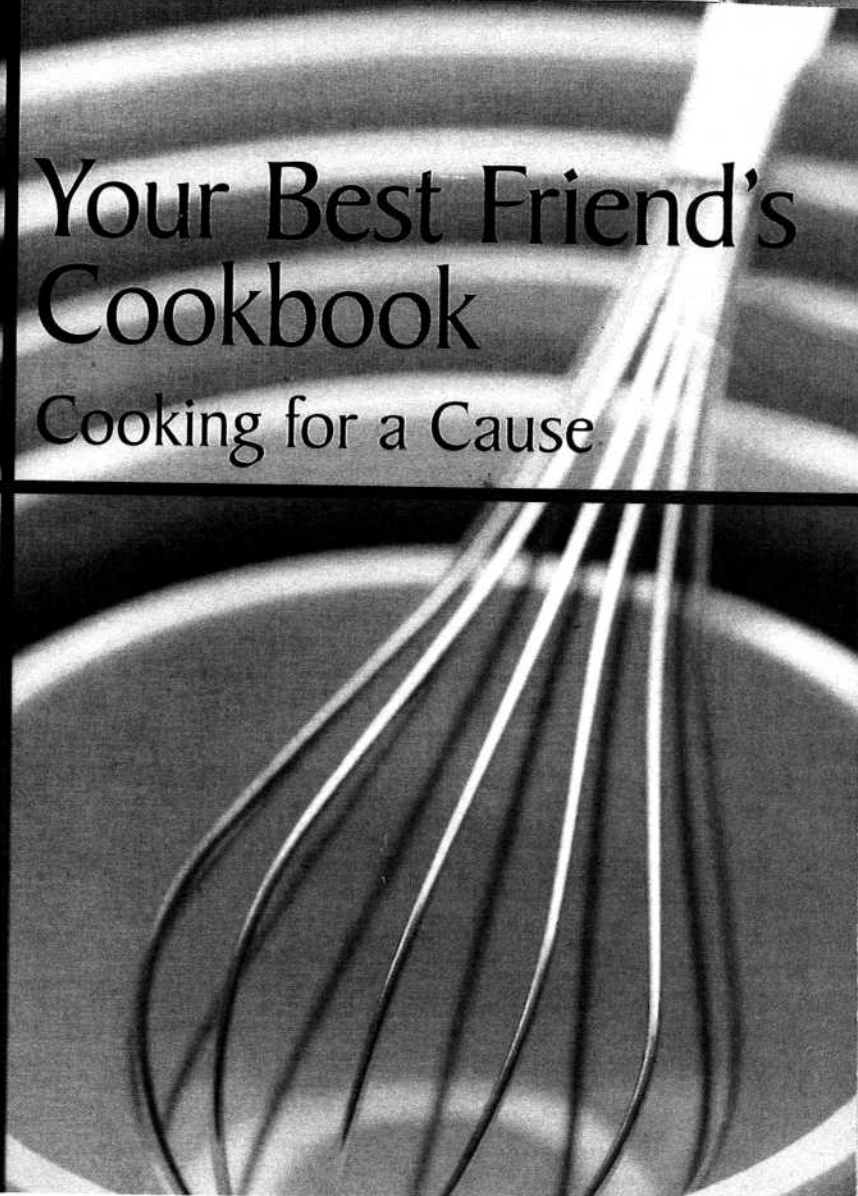
1 1/2 C. cooked chicken, cubed

1 C. cheddar cheese, shredded

8 flour or corn tortillas

1/4 C. milk

Preheat oven to 350°. In a medium saucepan melt margarine or butter. Sauté onion and garlic in the margarine until tender. Stir in 1/4 cup of ripe olives, green chilies, sour cream and soup. Reserve 3/4 cup of sauce and set it aside. Fold in cooked chicken and 1/2 cup of the cheese into remaining sauce. Warm tortillas as directed on package. Fill tortillas with chicken mixture and roll up. Place seam side down in ungreased 12 x 8 inch baking dish. In small bowl combine reserved sauce and milk, pour mixture over tortillas. Bake 30-50 minutes, or until bubbly. To serve, sprinkle with remaining cheese and olives. You can make early and freeze for up to 1 month or refrigerate for 2-3 days. ENJOY!



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