Chicken Enchiladas



Makes 8 enchiladas

Ingredients

1½ - 2 pounds of boneless chicken breasts
(or 1 whole rotisserie chicken)
1 10oz can of condensed cream of chicken soup
1 can of water
2 teaspoons of minced onion
8 medium tortillas
2 - 3 cups of shredded cheese
1 cup sour cream

Instructions

1. Boil chicken for 20 minutes (30 if frozen)
2. Dice into approximately 1cm cubes
3. Heat soup, sour cream, water, and onions together over low heat for about 5 minutes
4. Spray 13x9" pan with nonstick spray
5. Preheat over to 350°F
6. Soften tortillas in a pan over medium heat, flipping after a minute (or microwave for 15 seconds)
7. Place some chicken on the tortilla, pour on ¼ cup sauce mixture, and top with some shredded cheese
8. Place into 13x9" pan and repeat for the other enchiladas
9. Pour remaining soup mixture over all enchiladas and top with remaining cheese
10. Bake at 350°F for 30 minutes

Source

Mom

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