

## CHICKEN AND CHEESE ENCHILADAS

10 - 12 6 inch tortillas (can use corn or flour or blend of corn and flour)

### Inside Enchiladas

2 or 3 large cooked shredded chicken breasts and thighs (about 3 C.)

1 small can roasted chillies (mild)

2+ c. grated Mexican four cheese blend, Monterey Jack or medium cheddar

1 c. green enchilada sauce (mild)

Mix together thoroughly.

### Enchilada Sauce

1 big or 2 small cans of enchilada sauce (mild)

1 can cream of mushroom soup

1/3 t. cumin

1/4 - 1/2 c. cream

Heat until until favors are melded. Keep warm.

### Assembly:

Pour about 1 cup of sauce in the bottom of a 9 x 12" pan.

Fry each tortilla a few seconds on each side in a nonstick frying pan that has been sprayed with a bit of olive oil or nonstick spray. Fill one while the next one is frying.

Another and easier method is to wrap all of the tortillas in a towel and heat in microwave for 1 minute. Keep item wrapped and warm until ready to fill. The tortillas don't need to cook, just warmed enough to bend or roll without breaking.

Fill with about 1/4 c. of chicken down the center of the tortilla, a bit of green chillies over the chicken, spread 2 T. of sauce then cover with about 3 T. of cheese. Roll and place seam side down in the pan. Cover rolled tortillas with sauce and spread with liberal amount of cheese.

Bake at 350 degrees until cheese melts and bubbles, about 20 minutes.

## **CHICKEN ENCHILADA SOUP**

Make at least 2 more enchiladas than needed. Wrap them tightly and store in the freezer until someday when you need a quick and wonderful soup.

Chop the enchiladas into small pieces. Add to a can of cream of mushroom or chicken soup and an equal amount of chicken broth (a little cream gives it a nice flavor, too). Heat it slowly until desired temperature. Serve with a dollop of sour cream and good crackers or hot crusty french bread.

It just may be better than the original enchiladas!