



All Those Details Recipes

Organization Breeds Creativity

✕ Sour Cream Chicken Enchiladas ✕

Ingredients

2 whole chicken breasts
2 10.5 oz cans cream of chicken soup
1 pint sour cream
2 4 oz cans chopped green chilies
Vegetable oil

12 corn tortillas
 $\frac{3}{4}$ cup chopped onion
3 cups grated cheddar or jack cheese
1 can ripe olives

Originally from "A Taste of Oregon"

Details

NOTE: Can be prepared ahead of time and refrigerated before baking.

- Boil chicken breasts 20-25 minutes. Remove meat from bone and chop to small pieces.
- Mix chicken meat, soup, sour cream, and chiles (leave some chiles for the top) together.
- Heat oil in small dry pan; dip each tortilla into the hot oil until softened, and drain on paper towels.
- Spread a thin layer of creamed mixture over the bottom of a 9x12-inch pan.
- Spread equal amounts of creamed mixture down the middle of each tortilla (save some creamed mixture for the top), and sprinkle with chopped onion and cheese (save cheese for the top)
- Roll up tortilla and place seam-side down in prepared pan.
- Pour remaining mixture over the top of rolled tortillas, making sure to moisten all tortillas and sprinkle with remaining cheese.
- Bake 25-30 minutes at 350 degrees F.
- Garnish with black olives and additional chiles.

www.allthosedetails.com