

## Green Chile Chicken Enchiladas



2 or 3 large chicken breasts (cooked and diced)  
1 - 13 oz tub frozen diced green chile, hot (1 ½ c chopped fresh)  
2 - 13 oz tub frozen diced green chile, mild (3 c chopped fresh)  
1 c chopped onion  
8 oz sour cream  
10 ¾ oz Cream of Chicken Soup  
1 lb each extra sharp cheddar & Monterrey Jack cheese, grated  
Corn Tortillas

Combine green chiles in medium saucepan over medium heat. Add onions and cook until tender. Remove from heat and drain. Stir in sour cream and soup while chile/onion mixture is still hot. Add diced chicken.

Spoon 1 ½ c of mixture into bottom of 9 x 13 baking pan (for easier cleanup, spray pan with cooking spray). Distribute evenly over bottom. Top with cheese. Warm tortillas on hot griddle and layer over cheese in a single layer (overlapping some, if needed). Repeat layer and end with mixture and cheese on top.

Bake at 350° until hot and bubbly and cheese is lightly browned -- about 45 - 55 minutes. Serve hot. Yield: 6 - 8 servings