



Sour Cream Chicken Enchiladas

Prep time: 20 minutes

Cook time: 30 minutes

Servings: 12
enchiladas

Start by getting this:

- 1 bunch cilantro
- 1 cup sour cream
- 2 (7 ounce) cans jalapeno salsa
- 2 (7 ounce) cans prepared green chile salsa
- 2 skinless, boneless chicken breast halves, cooked and shredded
- 1 onion
- 12 (6 inch) flour tortillas
- 2 cups shredded Cheddar cheese

Now, prepare!

Step One:

To Make Sour Cream Mixture: In a blender or food processor, puree cilantro, sour cream, jalapeno salsa and 1/2 can of the green chile salsa. Set aside.

Step Two:

To Make Chicken Mixture: In a large bowl, combine shredded chicken, onion and the remaining 1 1/2 cans of green chile salsa. Mix well.

Step Three:

Preheat oven to 350 degrees F (175 degrees C).

Step Four:

Heat tortillas in conventional or microwave oven until soft. Pour enough of the sour cream mixture into a 9x13 inch baking dish to coat the bottom. Place 2 heaping tablespoonfuls of the chicken mixture in each tortilla, roll up and place seam side down in the baking dish. Pour remaining sour cream mixture over all and top with shredded cheese.

Step Five:

Cover dish tightly with aluminum foil and bake at 350 degrees F (175 degrees C) for about 30 minutes, or until dish is heated through and bubbling.