



Chicken Enchilada Hot Dish

Prep: 40 minutes

Bake: 15 minutes • Serves: 6

- 1 can (10.75 ounces) condensed cream of chicken soup
- ½ cup medium or hot chunky salsa
- ½ cup sour cream
- 1 tablespoon vegetable oil
- 1 medium yellow onion, diced (about 1 cup)
- 2 garlic cloves, minced
- 3 teaspoons taco seasoning mix
- ¾ teaspoon ground cumin
- 1 can (4 ounces) diced mild green chiles
- 2 cups chopped boneless, skinless rotisserie chicken breast meat
- 1 package (8 ounces) shredded Mexican cheese blend (2 cups)
- 1½ tablespoons chopped fresh cilantro leaves plus additional for garnish
- ½ teaspoon fresh ground black pepper
- 12 (6-inch) corn tortillas
- Sliced black olives, diced tomatoes and sliced green onions (optional)

1. Preheat oven to 350°. In medium bowl, mix soup, salsa and sour cream. In large skillet, heat oil over medium-high heat. Add onion and cook 4 minutes. Add garlic, 2 teaspoons taco seasoning and ½ teaspoon cumin, and cook 5 minutes or until onion is tender, stirring occasionally. Add green chiles, chicken and half the soup mixture, and cook 2 minutes or until heated through. Remove skillet from heat and let cool slightly. Stir in 1 cup cheese, cilantro and pepper.

2. Stir remaining 1 teaspoon taco seasoning and ¼ teaspoon cumin into remaining soup mixture. Spread soup mixture into bottom of 13 x 9-inch baking dish. On microwave-safe plate, stack 6 tortillas between 2 damp paper towels, and heat in microwave oven on high 30 seconds. While keeping remaining tortillas covered, place 1 tortilla at a time on work surface and spoon ⅓ cup of filling down center. Fold sides over filling, then place enchiladas seam-side down and close together in prepared baking dish. Heat remaining tortillas and repeat process with remaining filling. Sprinkle with remaining 1 cup cheese.

3. Bake 15 to 20 minutes or until edges bubble and top is lightly browned. To serve, sprinkle enchiladas with olives, tomatoes, green onions and cilantro, if desired.

Approximate nutritional values per serving:

439 Calories, 22g Fat (10g Saturated), 85mg Cholesterol, 893mg Sodium, 33g Carbohydrates, 3g Fiber, 29g Protein