

Enchiladas



Enchiladas are not only a festive meal, but can also be prepared ahead and frozen. They make a perfect meal for those days when scheduling is tight, but you still want a home-cooked meal!

Ingredients:

2 chicken breasts, cubed in small pieces
3 cloves garlic, minced
1 onion, chopped fine
1 bell pepper, chopped fine
Tony Chachere's, to taste
1 can Tomatoes and Green Chilies (Ro-Tel)
1 lg. container Sour Cream
1 can Cream of Mushroom Soup
Flour Tortillas
2 cups (or more, if desired) Monterey Jack and Cheddar Cheese blend, grated

Directions:

Cube the chicken and put in a medium bowl. Season with Tony's and mix well. In a large skillet, sauté the chicken, garlic, onions and bell pepper until chicken is cooked through. Remove from heat.

Place chicken mix by spoonsful in the center of a flour tortilla, spreading it in a line, but stopping short of the ends. Roll up and place in a greased casserole dish, seam side down.

In a separate bowl, mix sour cream and soup until well blended.

Pour half sour cream mix over enchiladas. Sprinkle with $\frac{1}{2}$ of the cheese. Pour remaining sour cream mix over cheese, then top with remaining cheese. Pour Tomatoes and Green Chilies on top of the cheese. Bake at 350 degrees for approximately 20 to 30 minutes, until bubbly.