

Recipe by Raine Blessing

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Easy Chicken Enchiladas

8-10 Corn Tortillas

1 T veg oil

1 onion chopped

2 cloves garlic, minced

1 (4oz) can green chilies, chopped

1 lb cooked chicken, shredded (I use rotisserie chicken)

1 (10oz) can enchilada sauce

1/2 C Jack Cheese

1. Sauté onion & garlic 5 min.
2. Add chilies, chicken and enchilada sauce, cook 2 min.
3. Fold in cheese.
4. Put 1/3 C of mixture in each tortilla and roll up. Place in sprayed baking pan.
5. Sprinkle with cheese. Bake at 375 degrees for 10 min then broil for 5 min.
6. Serve with salad and Sangria!