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Easy Chicken Enchiladas

8-10 Corn Tortillas
1 T veg oil
1 union 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!