Recipe by Raine Blessing

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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!