



Chicken Enchilada Bake

8 Azteca® Flour Tortillas	1/4 cup milk
2 tbsp. margarine or butter	1/2 cup sour cream
1/2 cup chopped onion	1 (10 3/4 oz.) can condensed cream of chicken soup
1 garlic clove, minced	1 1/2 cups cubed, cooked chicken
1/2 cup sliced black olives	1 cup (4 oz.) shredded Cheddar cheese
1 (4 oz.) can diced green chiles, drained	

Remove tortillas from refrigerator. Heat oven to 350°F. In a medium saucepan melt margarine; saute onion and garlic in margarine until tender. Stir in half of the olives (reserve other half for top), green chiles, sour cream and soup; mix well. Set aside 3/4 cup of the soup mixture. To remaining sauce in pan, stir in chicken and 1/2 cup cheese.

Warm tortillas according to package directions. Fill tortillas with chicken mixture; roll up. Place seam side down in ungreased 8"x12" (2 quart) baking dish. In a small bowl combine reserved 3/4 cup soup mixture and milk; spoon over tortillas. Bake for 30-35 minutes or until bubbly. To serve, sprinkle with remaining cheese and black olives.

Makes 8 enchiladas.