

Chicken Enchilada Bake



These enchiladas use a "salsa blanca" or white sauce and chicken instead of a red sauce and beef. Wrapped in tasty tortillas and served in a large baking dish, this recipe is perfect for any gathering.

Ingredients

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

Directions

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

Warm tortillas as directed on package. Fill tortillas with chicken mixture; roll up. Place seam side down in ungreased 12 x 8-inch (2 quart) baking dish. In small bowl, combined reserved 3/4 cup soup mixture & milk; spoon over tortillas. Bake for 30-35 minutes or until bubbly. To serve, sprinkle with remaining cheese and black olives.

Makes 8 enchiladas.

