



## Chicken Enchiladas

A serving of cheesy chicken and enchilada sauce.

**Serving Size – Serves 4**

### Ingredients

- 2 cups leftover diced rotisserie chicken
- 2 ½ cups enchilada sauce, divided
- 1 ½ cups shredded cheddar cheese, divided
- ½ cup sour cream
- 1 (4-ounce) can diced green chiles
- 12 (6-inch) flour tortillas, warmed

### Instructions

1. In a large bowl, combine chicken, ½ cup enchilada sauce, ½ cup cheese, sour cream, and diced green chiles.
2. To assemble the enchiladas, lay tortilla on a flat surface and spoon ¼ cup of the chicken mixture in the center. Roll the tortilla and set aside, seam side down. Repeat with remaining tortillas and chicken mixture.
3. Pour ¼ cup enchilada sauce onto the bottom of a disposable aluminum pan. Add the enchiladas to the pan; top with remaining enchilada sauce and cheese.
4. TO FREEZE: Cover enchiladas tightly with plastic wrap, then aluminum foil. Freeze up to 3 months. To bake, remove plastic wrap, cover and bake for 30 minutes at 375 degrees F. Uncover after 30 minutes and bake an additional 5-10 minutes until thoroughly cooked through.



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