

# Chicken Enchiladas

Recipe from: Allrecipes.com

Recipe submitted by: "teppij" on allrecipes.com

1 T. Butter

½ C. chopped Green Onions

½ tsp. Garlic Powder

1-4oz. can Diced Green Chiles

1-10.75 oz can Cream of Mushroom Soup

½ c. Sour Cream

1 ½ C. cubed cooked Chicken Breast

1 C. Shredded Cheddar Cheese, divided

6- 12 in. Flour Tortillas

¼ C. Milk

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large baking dish.

In a medium saucepan over medium heat, melt the butter and saute the green onion until tender (about 3 to 4 minutes). Add the garlic powder, then stir in the green chiles, cream of mushroom soup and sour cream. Mix well. Reserve ¾ of this sauce and set aside. To the remaining ¼ of the sauce in the saucepan, add the chicken and ½ cup of shredded Cheddar cheese. Stir together.

Fill each flour tortilla with the chicken mixture and roll up. Place seam side down in the prepared baking dish.

In a small bowl combine the reserved ¾ of the sauce with the milk. Spoon this mixture over the rolled tortillas and top with the remaining ½ cup of shredded Cheddar cheese. Bake in the preheated oven for 30 to 35 minutes, or until cheese is bubbly.