

Chicken Enchiladas

Marian Clifford

The Church of St. Michael and St. George - St. Louis, MO - 1980

1 small onion, chopped
2 tablespoons oil
1 clove garlic, minced
1 cup tomato puree
1 can (4 ounce) diced green chilies
2 cups cooked chicken, cubed
1/2 teaspoon salt
2 cups half-and-half
1 cube chicken bouillon
8 to 10 (7 ounce) flour tortillas
frying oil
6 to 8 ounces Monterey Jack cheese
1 avocado (optional) (garnish)
1 can (2-1/4 ounce) sliced ripe olives (garnish)
salsa (for passing)
sour cream (for passing)

Preheat the oven to 325 degrees.

In a skillet, saute' the onions in two tablespoons of oil until soft. Add the tomato puree, chilies, chicken and salt. Simmer for 8 minutes. Set aside.

In a saucepan, heat the cream with the bouillon cube. Set aside.

In the skillet, fry the tortillas quickly in 1/4 inch of oil. Do not allow to crisp. Remove to paper towels.

Dip the tortillas in the cream mixture. Place 1/4 cup of the chicken mixture on each tortilla and roll.

Place the tortillas, seam side down, in a greased 13x9-inch baking dish. Pour the remaining cream over the top. Top with the cheese.

Bake, uncovered, for 15 minutes. Uncover.

Bake for an additional 15 minutes.

Garnish with avocado and olives.

Pass with salsa and sour cream.

Per Serving (excluding unknown items): 5297 Calories; 288g Fat (49.1% calories from fat); 310g Protein; 361g Carbohydrate; 25g Dietary Fiber; 841mg Cholesterol; 10156mg Sodium. Exchanges: 21 1/2 Grain(Starch); 35 1/2 Lean Meat; 6 Vegetable; 40 1/2 Fat.