

Chicken

Creamy Chicken Enchilada

Taste of Home April 2008

Servings: 10

Preparation Time: 30 minutes

Bake Time: 35 minutes

1 pkg (8 oz) cream cheese, softened
2 tablespoons water
2 teaspoons onion powder
2 teaspoons ground cumin
1/2 teaspoon salt
1/4 teaspoon pepper
5 cups cooked chicken, diced
20 6-inch flour tortillas (room temperature)
2 cans (10 3/4 oz) condensed cream of chicken soup, undiluted
2 cups (16 oz) sour cream
1 cup milk
2 cans (4 oz) chopped green chiles
2 cups (8 oz) cheddar cheese, shredded

In a large mixing bowl, beat the cream cheese, water, onion powder, cumin, salt and pepper until smooth. Stir in chicken.

Place 1/4 cup of mix down the center of each tortilla. Roll up and place seam side down in two greased 13-in x 9-in x 2-in baking dishes.

In a bowl, combine the soup, sour cream, milk and chiles; pour over enchiladas.

Bake, uncovered, at 350 degrees for 30-40 minutes or until heated through. Sprinkle with cheddar cheese; bake 5 minutes longer or until cheese is melted.

Per Serving (excluding unknown items): 460 Calories; 32g Fat (63.3% calories from fat); 33g Protein; 9g Carbohydrate; trace Dietary Fiber; 136mg Cholesterol; 802mg Sodium. Exchanges: 1/2 Grain(Starch); 4 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 5 Fat.