

Green Chile Chicken Enchiladas (or Turkey)

Judy Steward - Prescott, AZ
Treasure Classics - National LP Gas Association - 1985

Servings: 6

12 corn tortillas
bacon grease
oil
2 1/2 cups grated cheddar,
jack or longhorn cheese
1 to 2 cans (7 ounce ea)
sliced green chilies
1/2 cup onion, chopped
1 cup sourcream
salt
pepper
2 cups chicken or turkey,
cubed
1 cup mild salsa
1 cup chicken broth

Preparation Time: 1 hour

Bake Time: 30 minutes

In a skillet, soft fry the tortillas in bacon grease (or 1/2 bacon grease and 1/2 oil). Drain on paper towels.

In a mixing bowl, combine two cups of cheese, green chilies, onion, sour cream, salt, pepper and the chicken (or turkey). Place a heaping spoonful into each tortilla and roll. Place the rolled tortillas in a 13x9-inch baking dish.

Pour the salsa and chicken broth over the rolled tortillas. Sprinkle with the rest of the cheese.

Bake, covered, in the oven at 325 degrees for 30 minutes.

Best when served with salsa.

Per Serving (excluding unknown items): 122 Calories; 1g Fat (10.5% calories from fat); 4g Protein; 25g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 208mg Sodium. Exchanges: 1 1/2 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fat.