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# Chicken Enchiladas II

*Tim Hickel - Hudson's Eastland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 cup chopped onion**  
**1/4 cup butter or margarine**  
**1/4 cup flour**  
**2 1/2 cups hot water**  
**1 tablespoon instant chicken bouillon**  
**1 carton (8 ounce) sour cream**  
**4 cups cooked chicken, chopped**  
**8 ounces (2 cups) shredded Cheddar cheese**  
**1 can (4 ounce) chopped chilies, drained**  
**1 teaspoon ground cumin**  
**10 (eight inch) tortillas**

Preheat the oven to 350 degrees.

In a saucepan, cook the onion in margarine until tender. Stir in the flour, hot water and bouillon. Cook and stir until the mixture boils. Boil and stir for 1 minute. Remove from the heat. Stir in the sour cream.

In a medium bowl, combine two cups of the sauce mixture with the chicken, one cup of cheese, the chilies and the cumin.

Place chicken mixture on each tortilla. Roll up, folding in the sides. Arrange in a greased 9x13x2-inch baking dish. Top with the remaining sauce and cheese.

Bake for about 25 minutes.

Yield: 6 to 8 servings

## **Chicken**

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*Per Serving (excluding unknown items): 8029 Calories; 471g Fat (53.2% calories from fat); 474g Protein; 460g Carbohydrate; 26g Dietary Fiber; 1651mg Cholesterol; 10100mg Sodium. Exchanges: 28 Grain(Starch); 57 Lean Meat; 2 1/2 Vegetable; 1/2 Non-Fat Milk; 68 1/2 Fat.*