
Chicken Enchiladas IV

Venna Tredway

St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

2 cups cooked chicken breast, chopped

1 cup green bell pepper, chopped

8 ounces cream cheese

1 jar (8 ounce) salsa, divided in half

8 six-inch flour tortillas

12 ounces Velveeta cheese, cubed

1/4 cup milk

Preheat the oven to 350 degrees.

In a saucepan over low heat, stir the chicken, bell pepper, cream cheese and half of the salsa until the cream cheese is melted.

Spoon 1/3 cup of the chicken mixture down the center of each tortilla. Roll the tortilla. Place, seam side down, in a lightly greased 12x9-inch baking dish.

Stir the Velveeta and milk in a saucepan over low heat until smooth. Pour the sauce over the tortillas. Cover the pan with foil.

Bake in a 350 degree oven for 20 minutes.

Pour the remaining salsa over the tortillas before serving.

Yield: 4 to 6 servings

Chicken

Per Serving (excluding unknown items): 2814 Calories; 123g Fat (39.2% calories from fat); 74g Protein; 355g Carbohydrate; 25g Dietary Fiber; 257mg Cholesterol; 4580mg Sodium. Exchanges: 21 1/2 Grain(Starch); 2 1/2 Lean Meat; 4 1/2 Vegetable; 0 Non-Fat Milk; 23 Fat.