

## Chicken Enchiladas

8 flour tortillas

4 boneless, skinless chicken breasts

1 large can mild green chili enchilada sauce

4oz. sour cream

1 can cream of mushroom soup

4 cups shredded cheddar cheese

Boil chicken until cooked. Cut into bite size pieces. (or cook the bite sized pieces in a pan over medium heat).

Heat the enchilada sauce, sour cream, and soup.

Spread a thin layer of sauce in the bottom of sprayed baking dish.

Place about ½ cup cooked chicken on each flour tortilla. Top with a tablespoon of sauce. Sprinkle some cheese on top. Roll up. Place in pan.

Pour sauce over the top of enchiladas. Sprinkle remaining cheese on top.

Bake at 350\* for about 30 minutes until cheese is bubbly and starts to brown.

Serve with your favorite salsa or guacamole.