



♥ recipes worth sharing

⇒ Creamy Weeknight Favorite ⇒

# CHICKEN ENCHILADAS



This is one of those recipes that everyone loves—even picky eaters! It's not spicy and has a wonderful creamy sauce that really pulls it all together. It's the perfect weeknight meal that can be pulled together pretty quickly!



PREP TIME  
30 min



COOK TIME  
30 min



TEMPERATURE  
350°F



YIELD  
6 servings

## ⇒ INGREDIENTS ⇒

- 4 lg. chicken breasts (no bones or skin)
- 2 cans cream of chicken soup
- 1 pt (2 cups) sour cream
- 2 cups shredded monterey jack cheese
- 1 sm. can diced black olives (optional)
- 1 sm. can diced green chilies (optional)
- 12 sm. flour tortillas
- 2 cups shredded cheddar cheese
- 1 cup cheddar cheese



## ⇒ STEP-BY-STEP INSTRUCTIONS ⇒



**1** Boil the chicken breasts until cooked through, then cut into small pieces and set aside.



**2** Mix the cream of chicken soup, sour cream, and monterey jack cheese until well combined.



**3** Set 2 cups of the sauce aside, then stir the chicken into the remaining mixture.



**4** If desired, mix in the black olives and green chilies for extra flavor.



**5** Spray one large or two small casserole dishes with olive oil. Fill each tortilla with chicken mixture, roll up, and place in the dish.



**6** Spread the reserved sauce over the rolled enchiladas, sprinkle cheddar cheese on top, and bake at 350°F until hot and bubbly.



### RHINO TIP

Warm the tortillas slightly before filling so they roll more easily and don't tear.

## ⇒ TIPS & VARIATIONS ⇒

♥ Use rotisserie chicken to save time on busy nights.

♥ Skip the chilies and olives for a milder version.

♥ Monterey jack gives the filling a creamy, melty texture.

♥ Bake until the cheese is melted and lightly golden.

⇒ Family favorites, one recipe at a time. ⇒

