

Chicken Enchiladas

Source: Cindy Hoxie long ago in Tallahassee

Ingredients

- 12 Tortillas
- ½ cup Monterey Jack Cheese
- 1 can Cream of Chicken/Mushroom Soup
- 1 cup Sour Cream
- 1 small Green Chili Peppers, Chopped
- ½ teaspoon Salt
- ¼ teaspoon Cayenne
- ½ teaspoon Ground Cumin
- 2 cups Boned, Chopped Chicken
- ¼ cup Onion, Chopped
- 2 cups Monterey Jack Cheese

Method

Preheat oven to 350.

Combine filling and set aside. Mix all sauce ingredients and heat.

Put thin layer of sauce in baking dish.

Roll filling into tortillas and place in baking dish in a row. Cover with sauce. Top with remaining cheese.

Bake for 35 - 45 minutes.