

Jeana's Enchiladas

Enchiladas

4 C Shredded Chicken*
2 Cans Cream of Chicken Soup
2 Cans Diced Green Chillies
1 Can sliced olives (optional)
4 Cups Shredded Cheese, split
16 Flour Tortillas

Sauce

2 Can Mild Red or Green Enchilada sauce *
2 Cup Brown gravy

Directions

In 2- 9x13 pans, Pam the pan and then spoon in about ¼ cup sauce into the bottom of each.
Mx all filler ingredients including ½ of the shredded cheese together in a bowl.
Spoon about 2 tablespoons of filler into tortilla, and roll tortilla into a tube.
Place rolled tortilla into prepared pan. Each pan should hold 8 enchiladas.
Spread sauce evenly over full pans of enchiladas.
Sprinkle remaining cheese over top of enchiladas.
Bake @ 350 for 25 to 30 minutes.

* It tastes great to cook the chicken in the crock-pot with taco seasoning