

Chicken Chili Cheese Enchiladas

via Hungry Harps

yields 6 enchiladas

Ingredients

6 soft taco corn tortillas

20 oz. Progresso Southwest Style White Chicken Chili with Beans

2 cups shredded Monterey Jack cheese

1 bunch green onions, sliced

Directions

1 Heat oven to 375

2 Spread 3 tablespoons of chili into a line in the middle of each tortilla, topped with 2 tablespoons cheese. Roll and place in baking dish, held in place with a toothpick if necessary. Top with remaining chili and cheese.

3 Bake enchiladas for 35 minutes, until cheese has melted and edges of tortillas start to brown. Remove from oven and sprinkle with green onions.

4 Serve hot and enjoy!