

# Chicken and Green Chili Enchiladas

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Serves 6-8

## Ingredients

8-10 8" Flour Tortillas  
2 cups cooked chicken, shredded  
3 cups shredded cheese, divided  
1 14 oz can cream of chicken soup  
1 cup sour cream  
1 8 oz chopped green chilies  
Cherry Tomatoes, sliced  
Avocado, cubed  
Cilantro, chopped  
Crema

## Directions

1. Preheat oven to 375 degrees and lightly spray a 9x13 baking dish with cooking spray.
2. In each tortilla, place a little chicken and cheese in the center and roll up tightly.
3. Place into baking dish tightly next to each other.
4. In a medium bowl mix together cream of chicken soup, sour cream and green chilies until well blended.
5. Pour over the top, covered the tortillas completely.
6. Sprinkle with remaining cheese (about 1 1/2 cups).
7. Cover with foil and bake for 25 minutes.
8. Remove foil and bake an additional 5-10 minutes or until cheese is melted and enchiladas are bubbling.
9. Cool for 10 minutes before serving.
10. Garnish with a drizzle of crema, tomatoes, avocado and cilantro if desired.