

Sweet Corn Chicken Enchiladas

2 cans (5oz) premium chunk chicken
1 can cream of chicken soup
1 can creamed corn
1/2 cup chopped green onion, with extra for garnish
1 (1oz) taco seasoning pkt
1/2 cup sour cream, with extra for garnish
2 cups shredded cheddar cheese (divided)
1 small can sliced olives or to taste
10 tortillas

Directions

In a large bowl drain and shred chicken
Mix in soup, corn, green onion, taco seasoning, sour cream, and half the cheese.
Spread mixture in tortillas.
Roll up and place seam side down in 9x13 baking dish.
Pour remaining mixture on top of tortillas and top with cheese and olives.
Cover with aluminum foil.
Bake at 350 degrees 20 minutes.
Remove foil and place back in oven for 10 minutes.
Serve with extra green onions and sour cream.

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