Chicken Enchilada Casserole

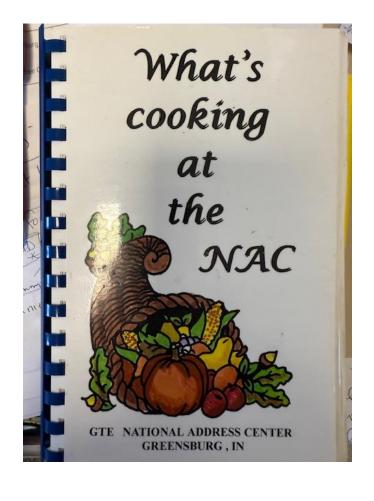
Ingredients:

- 1 can cream of chicken soup
- 2 cups of sour cream
- 2 cups cooked chicken, diced
- ½ of a 4 oz can diced green chilies
- ½ cup of onion, diced
- ½ teaspoon salt
- ½ teaspoon garlic powder
- 1 teaspoon chili powder
- ½ teaspoon pepper
- 10 oz. Monterey Jack cheese, grated
- 10 flour tortillas



Instructions:

Mix 1 ½ cups of sour cream with soup. Spread ½ mixture in bottom of 9x13 pan; set aside. Heat thoroughly, ½ cup of sour cream, onion, spices and chicken. Heat tortillas until warm. Place 1-2 tablespoons chicken mixture on each tortilla. Roll and place seam side down in pan. Pour remaining sour cream mixture on top. Cover with cheese. Bake at 450 degrees until bubbly.



CHICKEN ENCHILADA CASSEROLE 1 Can Cream Of Chicken Soup, Undiluted 2 Cups Sour Cream 2 Cups Chicken, Cooked and Cut Up 1/2 Of A 4 oz. Can Green Chilies 1/2 Cup Onion, Diced 1/2 Teaspoon Salt 1/2 Teaspoon Garlic Powder 1 Teaspoon Chili Powder 1/4 Teaspoon Pepper 10 oz. Monterey Jack Cheese, Grated 10 Flour Tortillas Mix 1 1/2 cups sour cream with soup. Spread 1/2 mixture in bottom of 9 X 13 pan; set aside. Heat thoroughly, 1/2 cup sour cream, onion, spices and chicken. Heat tortillas until warm (microwave). Place 1 - 2 tablespoons chicken mixture on each tortilla. Roll and place seam side down in pan. Pour remaining sour cream mixture on top. Cover with cheese. Bake at 450° until bubbly. Diane Zapfe