

Chicken Enchiladas

Ingredients:

1 stick margarine or butter
1 medium onion
8 oz. cream cheese
4 skinless boneless chicken breasts (app. 2 #)
flour tortillas (app. 8)
2/3 c. evaporated milk
2-3 c. shredded Monterey jack cheese
small can chopped green chilies

Instructions:

Cut chicken breasts into thin strips (we like very small chunks better) and set aside.

Sauté onion in margarine or butter until the onion is tender.

Add chicken and cook on medium low heat until no longer pink.

Add cream cheese and cook until cream cheese is melted.

Place tortillas individually in the microwave for 5-10 seconds so they are softened, then place approximately 2 tablespoons of chicken mixture in each tortilla.

Roll up and place filled tortilla edge down in 9 X 13 pan.

After all chicken mixture is used, pour evaporated milk over all enchiladas.

Cover the whole pan with the MJ cheese.

Top with chopped green chilies.

Bake at 350 until cheese melts, approximately 10-20 minutes.

Makes approximately 8 enchiladas.