

Green Chicken Enchiladas



Ingredients

- 8-9 chicken breast tenderloins
- 1-2 TBS chicken seasoning (I like lime-chili or jalapeno garlic)
- 3 TBS olive or flavorless oil
- 1 can Cream of Mushroom soup with garlic
- ½ cup green salsa
- ¼ cup plus 1 TBS sour cream
- One 4 oz can green chilies
- ½ cup whole milk
- 3 cups cheddar or mexican blend cheese, divided
- 8-10 flour tortillas
- Sliced black olives (optional)
- Pico de gallo, cilantro, extra salsa for garnish

Preparation

1. **Preheat the oven to 400. Heat the oil in a skillet, sprinkle the chicken with the seasoning on both sides and brown on both sides until done, set aside.**
2. In the meantime, add the soup, milk, chilies, 1 TBSP sour cream, and a pinch of salt and pepper to a blender and pulse until combined.
3. **After the chicken is cool enough to handle, cut into small chunks and remove to a large mixing bowl. Add the remaining ¼ cup of sour cream, one cup of cheese, and the green salsa. Stir to combine.**
4. **Pour ½ cup of the soup mixture into the bottom of a 9x13, and spread it out to coat the bottom of the dish.**
5. **Spoon the chicken mixture into the flour tortillas, and place them seam-side down in the baking dish. Repeat until you've used up all the filling.**

6. Pour the remaining sauce on top of the tortillas and spread evenly. Top with the remaining two cups of cheese and sliced olives. Bake at 400 for 35-40 minutes or until the tops are golden and bubbly. Serve with extra salsa, cilantro, and a side of Spanish rice!

7.