



Chicken Enchiladas with Cream of Chicken Soup

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

8

Description

For this chicken enchilada recipe with cream of chicken soup spicy chicken and chile peppers are rolled up in flour tortillas and baked with Cheddar cheese on top This is an easy comforting dish that you will love

Ingredients

- - 1 (10.5 ounce) can condensed cream of chicken soup - ½ cup sour cream - 1 tablespoon margarine - 1 onion
- chopped - 1 teaspoon chili powder - 2 cups chopped cooked chicken breast - 1 (4 ounce) can chopped green chile peppers
- drained - 8 (8 inch) flour tortillas - 1 cup shredded Cheddar cheese

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Mix soup and sour cream in a small bowl; set aside. Melt margarine in a medium saucepan over medium-high heat. Add onion and chili powder
2. and sauté until tender. Stir in chicken
3. chile peppers
4. and 2 tablespoons of the soup mixture. Cook and stir until heated through. Spread 1/2 cup of the soup mixture in a 9x13-inch baking dish. Spoon about 1/4 cup of the chicken mixture down the center of each tortilla. Roll up tortillas and place
5. seam-sides-down
6. in the baking dish. Spoon remaining soup mixture on top
7. and sprinkle with cheese. Bake in the preheated oven until bubbly and lightly browned
8. about 25 minutes.