

# Chicken Enchiladas by Food Storage Moms

## Ingredients:

1-1/2 to 2 cups cooked shredded chicken

1 cup sour cream

1-8-oz. cream cheese softened

1-4-oz. can chopped green chilies

2 cups grated Tillamook cheese

12 flour pre-cooked tortillas

1-10 oz. can enchilada sauce of choice

1-10-3/4 oz. can cream of mushroom soup

1 cup grated cheese to sprinkle over the enchiladas

## Instructions:

1. Combine the ingredients except for the mushroom soup, enchilada sauce, and one cup grated cheese. Mix the ingredients in a large bowl and evenly scoop the chicken mixture into each flour tortilla. Fold the sides in toward the center and roll and tuck the other sides under and place in a greased 9 inch by 13-inch pan. Mix together the soup and enchilada sauce and spread over the enchiladas. Sprinkle with the remaining one cup grated cheese. Cover with foil and bake at 350 degrees for 45-60 minutes or until fully cooked.