

CHICKEN ENCHILADAS

- 2 cans of chicken broth
- small onion, chopped
- flour - about 3 Tbsp
- 1 cup sour cream
- Cheddar Cheese - 2 cups (or more, according to taste)
- 1 beef bouillon cube (optional)
- 1 rotisserie chicken, cut into small pieces, *or* 3 to 4 cooked chicken breasts
- 1 package **flour** tortillas (corn do NOT taste good in this dish!)
- extra sour cream, as well as salsa, for garnish
- 1 package Knorr Mexican Rice (optional, but tastes good with the enchiladas)

Make sauce: Pour the two cans of broth into a pot. Add the chopped onion, and simmer until onion is soft. A beef bouillon cube can be added for extra flavor. Whisk in the flour until the sauce thickens slightly, then add the sour cream and shredded cheddar cheese (reserve about 2 tablespoons of cheddar cheese to sprinkle over the top at the end). Heat until cheese is melted. Pour a little of this sauce into the bottom of a greased baking dish (just enough to cover the bottom).

Heat the flour tortillas in the microwave for 45 seconds to a minute to soften them.

Put some chopped chicken on a tortilla, then put on a little bit of the sauce, roll it up tightly, and place in the baking dish. Repeat with the rest of the tortillas. Pour the remaining sauce over the top of them, then sprinkle on the reserved cheddar cheese. Bake in 350° oven for about 25 to 30 minutes, or until slightly browned and bubbling. Prepare the Mexican Rice package while the enchiladas are baking.

Serve with sour cream and salsa (or petite diced tomatoes) for garnish.

I always use a rotisserie chicken for this dish. Lots easier, and I get a mix of light meat and dark meat.

I also like Aztec brand tortillas.

~ Jennifer Keith