



Chicken Enchiladas

4 Cups cooked chicken, diced
8 oz. Cream Cheese
4 oz. Green Chilies
16 oz. Salsa

10-12 Tortillas
12 oz. Velveeta Cheese
¼ Cup milk
Sliced jalapeños as desired

Warm Cream Cheese, 1 cup salsa, and chilies over medium heat. Wrap Tortillas in paper towels, heat 4 seconds on high. Spray 2 9"x13" baking dishes with cooking oil. Spread ½ - ⅓ cup in center of a tortilla. Wrap Tortilla around filling, place in greased baking dish. Repeat until half the filling is used up. Spread ½ - ⅓ cup in center of a tortilla top with sliced jalapeños. Repeat until all the filling is used up.

Top jalapeño enchiladas with more jalapeño slices. Melt Velveeta and mix with the milk. Drizzle cheese sauce over both pans. Bake 20-25min. at 350°. Top with remaining salsa.

Laura Nolette