

CHICKEN ENCHILADA BAKE

2 T. margarine
1/2 c. chopped onion
1 minced garlic clove
1/2 c. sliced ripe olives
4 oz. diced green chilies
1/2 c. sour cream
1 can condensed cream of chicken soup
1-1/2 c. cubed cooked chicken or turkey
4 oz. shredded cheddar cheese
8 corn or flour tortillas
1/4 c. milk

Saute onion and garlic in margarine. Stir in next four ingredients, reserving 1/2 the olives. Reserve 3/4 c. sauce. Add chicken to remaining sauce, add 1/2 of the cheese. Warm tortillas. Fill and roll up. Place seam side down in ungreased 12 x 8 baking dish. Combine reserved sauce and milk and spoon over tortillas. Bake at 350 degrees for 30 to 35 minutes. Sprinkle with remaining cheese and olives.

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