

## 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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