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Tuna-Chiladas

1 can (10 3/4 oz.) condensed cream of chicken soup
1/2 cup dairy sour cream
1 can (4 1/2 oz.) chopped green chiles
2 Tbsp. margarine or butter
1/2 cup chopped onion
1 tsp. ground cumin or chili powder
2 cans (12 oz. each) Chicken of the Sea® Chunk Light or Solid White Tuna, drained and flaked
10 (7 inch) flour tortillas
1 cup (4 oz.) shredded cheddar or cheddar/jack cheese
Chopped fresh parsley

Combine soup, sour cream and chiles; set aside. In medium saucepan, sauté onion and cumin in melted margarine until onion is tender. Stir in 1/2 cup soup mixture and tuna. Spread about 1/3 cup tuna mixture along center of each tortilla; roll up tortillas and place seam side down in greased 13" x 9" baking pan. Spread remaining soup mixture over tortillas. Cover pan with foil and bake at 400; F for 20 minutes; uncover and sprinkle with cheese. Bake uncovered 5 to 10 additional minutes until cheese melts. Garnish with parsley. Makes 5 servings.

PREP TIME: 20 minutes

COOK TIME: 15 to 20 minutes

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