

Chicken

Creamy Chicken Enchiladas

Servings: 8

Reynolds Wrap 18" Heavy Duty Foil
2 1/2 cups cooked chicken, chopped
1 can (10 3/4 oz) cream of chicken soup
1 cup sour cream, divided
1 1/2 cups mexican cheese, shredded
1/4 cup cilantro, chopped
12 6-inch flour tortillas
1 1/2 cups salsa

Preheat oven to 350 degrees.

Line a large baking pan with Heavy Duty Foil. Combine chicken and soup with half of the sour cream, cheese and cilantro.

Spoon 1/4 cup of chicken mixture down the center of each tortilla; roll up. Place, seam-side down, in the foil-lined pan. Top with salsa and remaining cheese. Cover with foil.

Bake 15 minutes; remove foil. Continue baking 10 minutes or until cheese is melted. Top with cilantro and sour cream.

Per Serving (excluding unknown items): 519 Calories; 17g Fat (29.3% calories from fat); 25g Protein; 66g Carbohydrate; 4g Dietary Fiber; 51mg Cholesterol; 901mg Sodium. Exchanges: 4 Grain(Starch); 2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 3 Fat.