
Chicken Enchiladas III

Mary Lou Maertens - Dayton's Remotedale

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

Servings: 8

4 cups cooked chicken, cut up
1 jar (16 ounce) mild taco sauce
1/2 cup sliced green onions
2 cups half-and-half
8 (ten-inch) flour tortillas
8 ounces (two cups) shredded Monterey Jack cheese
picante sauce (for serving)
sour cream with chives (for serving)

Preheat the oven to 350 degrees.

In a saucepan, heat the chicken, taco sauce and onions together.

In a skillet, heat the half-and-half.

In another skillet, heat the tortillas, one at a time, then dip them in the cream to coat.

Place 1/8 of the chicken mixture (a little over 1/2 cup) on each tortilla. Roll up, folding the sides in. Place in a greased 9x13x2-inch casserole dish. Pour the leftover cream over the tortillas. Sprinkle with cheese.

Bake about one hour or until lightly browned.

Serve with picante sauce and sour cream.

Chicken

Per Serving (excluding unknown items): 779 Calories; 42g Fat (49.7% calories from fat); 56g Protein; 41g Carbohydrate; 2g Dietary Fiber; 160mg Cholesterol; 1005mg Sodium. Exchanges: 2 1/2 Grain(Starch); 7 Lean Meat; 0 Vegetable; 5 1/2 Fat.