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# Chicken Enchiladas V

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St Therese de Lisieux Commemorative Cookbook - Wellington, FL - 2010

**1 package bone-in or boneless chicken**

**2 Tablespoons taco seasoning mix**

**2 cans enchilada sauce**

**1 can chilies**

**2 cups Mexican cheese**

**8 corn tortillas**

**cilantro (optional)**

**black olives (optional)**

**sour cream (optional)**

Preheat the oven to 400 degrees.

Boil the chicken. When fully cooked, shred the chicken. Place the chicken in a Zip-Loc bag with the taco seasoning. Shake until coated.

Spreay a casserole dish with cooking spray. Add one can of the enchilada sauce.

Place the tortillas on a flat surface. Place some chicken, the chilies, Mexican cheese (reserve 1/2 cup) in the center of the tortillas until all is used. Roll the tortillas and place, seam-side down, into the casserole dish on top of the sauce. Pour the second can of enchilada sauce over the top. Sprinkle the reserved cheese across the top.

Bake in a 400 degree oven until the cheese on top is melted. Top with the celantro, black olives and sour cream. Serve.

NOTE: You may substitute ground beef or turkey meat, browned with taco seasoning. Other yopping ideas: pickled jalapeno, avocado or salsa.)

## Chicken

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*Per Serving (excluding unknown items): 1020 Calories; 56g Fat (47.4% calories from fat); 18g Protein; 121g Carbohydrate; 16g Dietary Fiber; 149mg Cholesterol; 1235mg Sodium. Exchanges: 6 Grain(Starch); 4 1/2 Vegetable; 10 1/2 Fat; 0 Other Carbohydrates.*