
Chicken Enchiladas with Sour Cream

Ruth Hardin - Marshall Field's Houston Galleria

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

1 package (16 ounce) 8 to 10 inch flour tortillas
oil
4 cups chopped cooked chicken
2 cups grated Monterey Jack cheese
1 cup chopped onions
1 can (4-1/4 ounce) sliced ripe olives
1 pint sour cream
1 cup grated Cheddar cheese
1 can (10 ounce) hot or mild enchilada sauce

Preheat the oven to 350 degrees.

Place the tortillas in hot oil until soft. Do not overcook. Drain on a paper towel.

In a bowl, combine the chicken, Monterey Jack, onion, olives and sour cream. Place the enchilada sauce in a shallow dish. Dip the tortilla in the enchilada sauce to coat both sides. Place about two to three tablespoons of the chicken mixture on each tortilla. Roll up.

Place the enchiladas in an ungreased 13x9-inch baking dish, seam side down. Pour any remaining enchilada sauce over the rolled tortillas. Cover with cheddar cheese.

Bake for 25 minutes or until the cheese is golden brown and bubbly.

Chicken

Per Serving (excluding unknown items): 1503 Calories; 134g Fat (79.2% calories from fat); 45g Protein; 35g Carbohydrate; 3g Dietary Fiber; 323mg Cholesterol; 954mg Sodium. Exchanges: 4 Lean Meat; 2 1/2 Vegetable; 1 1/2 Non-Fat Milk; 24 1/2 Fat.