

## Chicken Sour Cream Enchiladas

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### Ingredients:

2 1/2 c. sour cream  
2 c. cooked chicken, shredded  
1 small onion, chopped  
1 (4 oz.) can green chilies, chopped  
1/2 tsp. chili powder  
1/2 tsp. garlic powder  
1/2 tsp. salt  
1/4 tsp. pepper  
12 tortillas  
1 c. Mexican blend cheese, shredded

### Directions:

Spread 1 cup sour cream in 9 x 13 baking dish. In a medium saucepan, mix chicken, chilies, 1/2 cup sour cream, onion, and seasonings. Cook over low heat just to heat thoroughly. Place 1/4 c. of mixture and some shredded cheese in a tortilla and fold in the sides. Place seam side down in the baking dish. Repeat for each tortilla. Once you fill each of the 12 tortillas, pour remaining sour cream over the enchiladas and sprinkle the remaining cheese on top. Bake at 400°F for 8 to 10 minutes. Serve with salsa.

*TIP: If you are gluten-free, use corn tortillas. Make sure all spices are gluten free.*