

Sour Cream Chicken Enchilada Bake

Sour Cream Chicken Enchiladas

Serves 6, 6 FSP per serving

- 4 cups chicken (cooked and diced)
- 1 can Healthy Request Cream of Chicken Soup
- 1 cup fat free sour cream
- 2/3 cup 1% milk
- 4 oz can diced green chilies
- 2 Tbsp dried minced onion
- 1 tsp garlic powder
- pepper to taste
- 12 Mission Extra Thin Corn Tortillas (sliced into strips)
- 8 oz Cabot 75% reduced fat cheddar cheese (shredded)

1. Preheat oven to 350.
2. Mix together the soup, sour cream, milk, chiles, onion, garlic and pepper in a large bowl.
3. In a 9X13 baking dish sprayed with non stick spray, arrange 1/2 of the tortilla strips. Top with 2 cups of chicken, pour half the sauce over. Top with 1/2 the cheese. Repeat the layers.
4. Bake for 30-40 minutes. Let sit 15 minutes before serving.

