

Chicken Enchiladas

Yield: 6 Enchiladas

Ingredients:

- 6 Don Pancho® 6-inch White Corn Enchilada Tortillas (79341.01153)
- 2 cups cooked Chicken, shredded
- 3 cups Green sauce, canned
- 1 cup Sour cream
- 1 Tbsp Onion, chopped
- 1/2 cup Cheddar cheese, shredded

Directions:

1. Prepare filling by mixing cooked chicken, sour cream, onions and 1/4 cup of each cheese.
2. Spread 1/2 cup green sauce on bottom of baking pan and warm remaining sauce in pan over low heat.
3. Heat Don Pancho White Corn Enchilada Tortillas in a pan over medium heat until soft. Dip in warm sauce, remove immediately and place in baking tray. Spread 1/2 cup of filling in each tortilla.
4. Wrap tortillas around filling and place seam side down in prepared baking pan. Cover all enchiladas with remaining sauce and remaining cheese. Top with chopped olives.
5. Bake 15 minutes in a 350°F oven. Serve warm with side of Don Pancho Tortilla Chips & salsa or rice & beans.

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