

CHICKEN ENCHILADAS

2 lb. chicken breast

2 cans cream of mushroom soup

1 large can green chilies

Package of (about) 10 flour tortillas

1 lb. Shredded cheddar cheese (if you have a cheese grater and can shred cheese it is better than buying already shredded cheese. If not you can use the shredded cheese.

Cook chicken until tender in well seasoned broth: I season with 1 whole onion, quartered, 2 stalks celery, 2 bay leaves, salt and pepper. Also you may add package of "Good Seasons" Italian salad dressing if you would like. It gives a good flavor.

Make **several layers** of the following into a greased casserole dish:

1 - Shred cooked chicken.

Stir 2 cans cream of mushroom soup and 1-1/2 cans chicken broth and bring to a boil. Add chopped/diced green chilies.

2- Chop or dice whole green chilies.

3- Stir soup together with chicken broth and add diced green chilies

4-Cover bottom of baking dish with small amount of soup

5- Layer as follows:

 Tear tortillas to cover bottom of baking dish

 Shredded chicken

 Shredded cheese

 Soup with green chilies

 Repeat Layers and finish with cheese.

Bake in moderate oven 350 until bubbles about 40 minutes. Then let it set a few minutes before serving. You may serve this with sour cream.

This can be made in advance and refrigerated.

(feel free to email me if you have any questions)