Posted on 17 September 2012

by ewfood

Chicken Enchiladas



Ingredients

8 oz. mature cheddar cheese, grated
4oz. mild gouda, grated
5 oz. shredded boiled chicken
8.5 oz. sour cream
1 red pepper, chopped
1 oz. sliced pickled jalapenos (depending on how spicy you want it)
2 fl oz. canned cream of chicken soup
¼ medium onion, finely chopped
salt & pepper to taste
flour tortillas, warmed
Servings
4
Person

Preparation

1. Combine all the ingredients apart from ½ a cup of cheddar cheese and the tortillas in a bowl
2. Season to taste
3. Spoon the ingredients into a tortilla and roll the tortilla up
4. Place seam side down into an oven proof dish, cover with tin foil and bake for 20 minutes
5. Sprinkle the remaining cheese and bake until the cheese melts
6. serve with a dollop of sour cream and guacamole

Cooks Note

Serves 4