

Enchiladas With Cream Sauce

From Goldie Gardner,
Co-Host of "Plain & Fancy Cooking"



Ingredients:

1 can cream of chicken soup
1 (8 oz.) carton sour cream
1/4 cup milk
1/2 cup ea: onion, mushrooms,
green pepper, all finely
chopped
1-2 garlic cloves, minced
2 cups cooked, minced chicken (or
turkey, roast pork or 2 cans
drained, water-packed tuna)
1 1/2 tsp. chili powder

1 cup shredded cheese for filling
(Cheddar, Monterey Jack or
Taco Blend)
1 cup shredded cheese for topping
(Cheddar or Taco Blend)
8-9 regular size flour tortillas

To Prepare: Allow package of tortillas to warm to room temp. at least 1/2 hr. before using. This prevents cracking when rolling them up.

(over)

To make sauce, combine chicken soup, sour cream and milk in bowl. Set aside. To make filling, place 1 T. of oil in pan and saute' onion, mushrooms and green pepper until wilted. Add garlic. Saute' 1-2 min. Don't let garlic brown. Add minced chicken or other meat; use food processor to mince the chicken very fine. Next, add chili powder, 1/2 cup of sauce and 1 cup shredded cheese. Heat gently until warm. Remove from heat and set aside. To assemble enchilladas, spread 1 cup of sauce in bottom of lasagna pan. Put about 1/4 cup filling in center of tortilla and roll up. Place seam side down in pan. Continue to fill, roll up and place tortillas (about 8) in pan until filling is used up. Then, top with rest of sauce, spreading to cover evenly. Cover pan with tin foil. Bake at 400° for 20-25 min. Uncover. Top with 1 cup shredded cheese. Return to oven for 5-10 min. to melt cheese. Remove from oven. Let stand 10 min. before serving.