



Recipe: Chicken Enchiladas

Ingredients:

- 6-6inch flour tortilla
- 1-8oz cream cheese
- 1 cup salsa
- 2 cups chopped chicken breast
- 2 cups Shredded Colby Jack Cheese
- 1 T Cumin
- 1-10oz can Enchilada Sauce
- ¼ cup Green Onion

Directions:

- Preheat oven to 350F°
- In a small sauce pan heat cream cheese, salsa and cumin until cream cheese is smooth then add ½ of the shredded cheese.
- Spoon mixture evenly onto the 6 tortillas, roll them up and place seam side down in a coated 8x8 pan
- Pour enchilada sauce over tortillas top with remaining cheese and green onion
- Heat for 15-20minutes until cheese is melted and bubbly.
- Optional: serve with lettuce, tomato, black olives

