

## CREAMY CHICKEN AND CHILE ENCHILADAS

- 1 lb. uncooked chicken breast strips
- 1 package (8 oz.) cream cheese, cut into cubes
- 1 can (4.5 oz) chopped green chilies
- 1 package (10.5 oz) flour tortillas for soft tacos and fajitas (6 inch)
- 2 cans (10 oz. each) green chilies enchilada sauce
- $\frac{3}{4}$  cup shredded Cheddar cheese (3 oz.)

Heat oven to 400 degrees, spray 13 x 9 inch (3-quart) glass baking dish with cooking spray. In a 10-inch non-stick skillet, cook chicken over medium-heat, stirring occasionally, until no longer pink in center. Stir in cream cheese and chilies; reduce heat to medium. Cook and stir until blended and cream cheese is melted.

Spoon chicken filling onto tortillas; roll up and place seam sides down in baking dish. Pour enchilada sauce over top; sprinkle with Cheddar cheese. Bake 15-20 minutes or until hot and cheese is melted.

Yields: 12 enchiladas