

## Enchiladas

2 large skinless, boneless chicken breast meat —cooked and shredded.

2 (10.75 ounce) can condensed cream of chicken soup

1 1/4 cups sour cream

1 (8 ounce) cream cheese

1/2 teaspoon chili powder

1 tablespoon butter

1 medium onion, chopped

1 jalapeno, seeded and chopped or 1 (4 ounce) can chopped green chilies, drained

1 bunch green onions, chopped, divided

1/2 cup water

1 lime, juiced

1 teaspoon onion powder

1 teaspoon garlic powder

10 (8 inch) flour tortillas

2 cups cheese, shredded, divided

1 recipe of Miriam's enchilada sauce, below or a can of enchilada sauce

1 (6 ounce) can sliced black olives, optional

Combine the cream of chicken soup, sour cream, cream cheese and chili powder in a saucepan. Bring to a simmer over low heat, stirring occasionally, then turn off the heat and cover to keep warm.

Heat the butter in a skillet over medium heat. Stir in the onion: cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the shredded chicken, chopped jalapeno, half of the bunch of chopped green onion, and water. Allow to simmer for 10 minutes. Stir in the lime juice, onion powder, and garlic powder; simmer for an additional 10 minutes.

Preheat an oven to 350 F. Stir 1 cup of the soup mixture into the skillet with the chicken mixture. Spread the remaining soup mixture on the bottom of a 9 x 13 inch baking dish, Brush the inside and outside of each tortilla with the enchilada sauce Fill each tortilla with 1/3 cup of chicken mixture. Sprinkle 1/4 cup of cheese over the chicken filling before folding the tortillas, reserving half of the shredded cheese for topping the enchiladas.

Fold tortillas over the filling and place seam-side down in the prepared pan.

Pour enchilada sauce evenly over the enchiladas. Cover with the remaining cheese. Sprinkle the reserved chopped green onions and the sliced olives on top of the cheese.

Bake in the preheated oven until filling is heated through and the cheese is melted and bubbling, about 25 minutes.

## Miriam's Enchilada Sauce

1 C warm water  
2 T chili powder  
3 T flour  
1 T unsweetened cocoa powder  
1 t garlic  
1 t salt  
1 t oregano  
15 oz can tomato sauce  
1 t veg oil

- . Add to the water all the dry ingredients. Mix well
- . To a large saucepan, add the water mixture, the tomato sauce, and the oil.
- . Under medium heat, stir constantly until it thickens.

To make an economical and fast batch of enchiladas, try the following filling. Follow the rest of the recipe above. Left-over meat (pork, chicken, turkey, and hamburger)

2 cans of refried beans

1 - 8oz cream cheese pkg, cut in chunks

Heat the beans in a pan and add the cream cheese. Stir until the cream cheese dissolves.

To each tortilla, add one portion of the meat and 1/3 c of the bean mixture.