

Chicken Enchiladas

Serves 6.

Ingredients

- 1 tbsp butter
- 1 yellow onion, chopped
- 4 oz canned green chilies, chopped
- 8 oz cream cheese
- 3 1/2 cups cooked chicken, chopped
- 8 each 8" flour tortillas
- 1 pound monterrey jack Cheese, shredded
- 2 cups heavy cream

Directions

1. Saute butter, onions, and chilies for 15 minutes over medium heat. Stir in cream cheese. Add chicken.
2. Spoon 2-3 tablespoons of chicken mixture into each tortilla. Roll up and place seam side down in a 9x13 baking dish.
3. Pour heavy cream over the top and sprinkle with shredded cheese.
4. Bake at 350 degrees for 30-45 minutes. It should be bubbly and lightly browned on top!

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