

Kelly's

Chicken Enchiladas

chicken breast - baked til done & sliced

~ 4 chicken
breasts
boneless

8 tortillas

3 $\frac{1}{4}$ c. butter

$\frac{1}{2}$ c ch. onion

1 sm can green
chilies chopped

2 cloves garlic

3 T ~~flour~~ flour

2 c. hot
chicken broth

8 oz sour
cream

1 cup cheddar
cheese
shredded

Garnish
cilantro
tomato
black olives

In a heavy saucepan melt $\frac{1}{4}$ c butter
sauté - $\frac{1}{2}$ c chopped onion
1 small can green chilies (chopped)
2 cloves chopped garlic

Add 3 Tbsp. flour

Slowly Add 2 cups hot chicken broth

Take off heat and add 8 oz sour cream

Line a tortilla with some sauce
mixture (maybe $\frac{1}{4}$ cup or less)

& some sliced chicken.

Roll up and place in a 9x13 glass pan
that has been sprayed with PAM.

Fill pan with rolled tortillas

& pour remaining sauce over the top.

Sprinkle a cup of cheddar cheese
on. Bake at 350 - $\frac{1}{2}$ hr. | Garnish with black
olives - diced tomato
cilantro