

# Stuffed Chicken Enchiladas

2 cans cream of chicken soup 350 deg  
1 pt. sour cream  
1 small can sliced olives  
1 small can diced green chilies  
5 chicken breasts, cooked and shredded  
16 oz. cheddar cheese, shredded  
1 doz flour tortillas  
2 small cans enchilada sauce

Combine soup, sour cream, olives and chilies. Add chicken. Fill each tortilla with mixture and some cheese. Roll tortilla and place seam side down in a 9X13 in. pan. Pour enchilada sauce over top and sprinkle with cheese. Bake for 30 minutes until hot and bubbly.

## NOTE:

I used half the soup and sour cream with 5 chicken thighs, 1 dz corn tortillas and one can of sauce (and not so much cheese), and it came out good too.