

CHICKEN ENCHILADAS

INGREDIENTS:

- 3 BONELESS SKINLESS CHICKEN BREASTS
- 1 CAN FIRE ROASTED TOMATOES WITH GREEN CHILIES
- 1 PACKET OF TACO SEASONING
- 1/4 CUP CREAM CHEESE
- 12 SMALL CORN TORTILLAS
- 1 CAN RED ENCHILADA SAUCE
- 1 CUP SHREDDED MEXICAN CHEESE BLEND

BRING 3 QUARTS OF WATER TO A BOIL AND BOIL THE CHICKEN BREASTS FOR 15 MINUTES OR UNTIL COOKED THROUGH. SHRED THE CHICKEN AND PLATE INTO A MEDIUM BOWL. MIX IN TOMATOES AND HALF OF THE PACKET OF TACO SEASONING.

SPREAD 1/4 CUP OF THE ENCHILADA SAUCE INTO THE BOTTOM OF A SMALL CASSEROLE DISH. STARTING WITH THE FIRST TORTILLA, SMEAR A SMALL AMOUNT OF CREAM CHEESE INTO THE CENTER AND TOP WITH ABOUT THREE TABLESPOONS OF THE CHICKEN MIXTURE. ROLL THE TORTILLA UP INTO A LOG AND PLACE, SEAM SIDE DOWN, INTO THE CASSEROLE DISH. REPEAT WITH THE REMAINING TORTILLAS.

TOP ALL OF THE ENCHILADA ROLLS WITH REMAINING ENCHILADA SAUCE AND THE SHREDDED CHEESE.

PLACE INTO THE FREEZER AND GIVE THE RECIPIENT INSTRUCTIONS TO BAKE AT 350 DEGREES FOR 30 MINUTES COVERED.