

Chicken Enchiladas {BetterThanTake-Out}

2 cans diced chicken
2 cans red enchilada sauce (divided)
2 cups shredded cheddar cheese (divided)
10-12 flour tortillas (8-10 inch size)
salt and pepper to taste
dash garlic powder
sour cream (optional)

Preheat oven to 350°.

Spray a 9x13 glass baking dish with cooking spray and set aside.

In microwave safe bowl add chicken, salt and pepper to taste, and a dash of garlic powder. Microwave on high for about 1 minute, until chicken is hot. Stir chicken to break up any big clumps.

Pour 1 can of enchilada sauce over chicken and add 1 cup of cheddar cheese. Stir until combined.

Scoop out about ¼ cup of chicken mixture and spread a line down the center of a flour tortilla, fold over and roll up. Place enchilada, with edge side down, into 9x13. Continue until all tortillas and chicken mixture have been used. (If any chicken mixture is left, pour over enchiladas and spread evenly.)

With remaining can of enchilada sauce, pour over rolled enchiladas and spread evenly. Sprinkle top of enchiladas with remaining cheese.

Bake for 15-20 minutes, until cheese is melted and starting to brown slightly.

Serve with sour cream, if desired. Can be served with Mexican rice and re-fried beans on the side. Enjoy!