

## Bank Kitchen Recipe: Chicken-Cheese Enchiladas



Servings: 12-15 people    Total Prep Time: one hour

Submitted by Erica :★★★★

Ingredients: two (2) chicken breasts, two (2) 10-ounce cans of Campbell's® Cream of Mushroom Soup, five to six boiled/diced jalapeños, one (1) 36-count package of Mission® Yellow Corn Tortillas, one (1) 7-ounce package of mild cheddar cheese, and 1/2 of a diced yellow onion

Boil chicken breasts in water. Remove, and allow to cool. Then, shred chicken by hand into bite-sized pieces. Warm the cream of mushroom soup over low heat; add water to thin liquid. Add shredded chicken and diced jalapeños to mushroom soup. Blend mixture together, and bring to a boil.

In a skillet, fry tortillas in cooking oil of choice. Remove from heat as cooked, and place in 9x13 baking dish. Cover with soup

mixture, and then sprinkle with cheese and diced onion. Alternate layers with soup, cheese, onion, and tortillas until dish is full or all ingredients are used. Top finished dish with cheese; warm in an oven for 5-10 minutes to melt cheese. Serve.

Time saver: substitute pre-cooked, canned chicken in place of the raw chicken breasts.

Note: use one pound of cooked lean ground beef instead of chicken for varied taste.