



## Chicken Enchiladas

**4 Cups cooked chicken, diced**  
**8 oz. Cream Cheese**  
**4 oz. Green Chilies**  
**16 oz. Salsa**

**10-12 Tortillas**  
**12 oz. Velveeta Cheese**  
**¼ Cup milk**  
**Sliced jalapeños as desired**

**Warm Cream Cheese, 1 cup salsa, and chilies over medium heat. Wrap Tortillas in paper towels, heat 4 seconds on high. Spray 2 9"x13" baking dishes with cooking oil. Spread ½ - ⅓ cup in center of a tortilla. Wrap Tortilla around filling, place in greased baking dish. Repeat until half the filling is used up. Spread ½ - ⅓ cup in center of a tortilla top with sliced jalapeños. Repeat until all the filling is used up.**

**Top jalapeño enchiladas with more jalapeño slices. Melt Velveeta and mix with the milk. Drizzle cheese sauce over both pans. Bake 20-25min. at 350°. Top with remaining salsa.**

*Laura Nolette*