

Chicken Enchilada

contributed by Jeanne Pascual



Ingredients

- 1 lb - Shredded or cut in stripes, cooked chicken
- 1 medium - Chopped Onions
- 2 small cans - Sliced Olives
- 1 28oz + 1 small can - Mild Enchilada Sauce (Las Palmas)
- 1 container - Sour Cream (optional)
- 1-1/2 dz - Corn Tortillas
- 2 lbs -Grated Monterey Jack Cheese and Cheddar Cheese
- Vegetable oil to soften the tortillas

Instructions

- Preheat oven to 350 degrees.
- In a bowl, combine 1 lbs. ea. of Monterey Jack and Cheddar Cheese, onions, and olives, mix well.
- Spray pan with Pam. Put one corn tortilla at a time in the heated vegetable oil and then in the sauce and line the pan with six sauced-up corn tortillas.
- Spread a layer of the combined mixture over the corn tortillas.
- Put stripes of chicken in rolls.
- Pour a little of the hot sauce over the first layer of corn tortillas, enough to cover.
- Start the second layer with 6 sauced-up corn tortillas, spread the mixture on and then stripes of chicken and another layer of 6 sauced-up corn tortillas.
- Pour the remaining enchilada sauce over the corn tortillas.
- Sprinkle with shredded mild cheddar cheese, in rolls with olive slices.
- Bake for 20 to 30 minutes or until hot.

Suggestion: You can use Green Chile Enchilada Sauce. Chicken, shrimp or crab can be substituted.