

Chicken Cream Enchiladas

Submitted by Page H. at Dicey Chicks Bunco Potluck

Ingredients

- 12 corn tortillas (Page used soft taco-sized tortillas that were a blend of corn and wheat flours)
- Salad oil
- Cream cheese chicken filling (see below)
- 2/3 cup whipping cream
- 2 cups shredded jack cheese

- Garnishes: salsa, pitted ripe olives, chopped cilantro, guacamole

Directions

1. Fry tortillas in oil.
2. Spoon about 1/3 cup of the chicken filling down center of each tortilla and roll to enclose.
3. Set enchiladas, seam side down, in a 9 by 13-inch baking dish, side by side. (Cover and chill, if made ahead.)
4. Moisten tops of enchiladas with whipping cream, then sprinkle cheese evenly over them.
5. Bake, uncovered, in a 375 oven for 20 minutes to heat through. (If chilled, bake for 30 minutes.)
6. Garnish before serving.

Cream Cheese Chicken Filling

1. In a wide frying pan over medium heat, cook 2 large onions, thinly sliced, in 2 tablespoons of butter or margarine, stirring occasionally, for about 20 minutes or until limp and just beginning to brown.
2. Remove from heat and add 2 cups diced cooked chicken (skin removed), ½ cup canned roasted sweet red pepper or pimento chopped, and two 3-oz. packages of cream cheese, diced.
3. Mix lightly with two forks to blend, then season with salt to taste.