

Cheesy Chicken Enchiladas

UTENSILS:

Large Skillet (to cook chicken), Medium Mixing Bowl, Electric Skillet, Jumbo Skillet, or Large Skillet (many need to reduce recipe)

INGREDIENTS:

- 1, 8 oz Can Fat Free Refried Beans
- 8, Large Flour Tortillas
- 4-6 Large Chicken Breasts, cooked and shredded
- 2 ½ cups Sour Cream, divided (1 ½ and 1)
- ½ Cup Salsa, any kind
- 2, 8 oz Cans Enchilada Sauce
- ½ Diced Black Olives
- 1, 16 oz Bag Shredded Mexican Cheese Blend, divided (½ and ½)

Directions:

Combine the chicken, salsa, 1 ½ cups sour cream, olives, ½ of the cheese, and ¾ can of enchilada sauce in a bowl. Spray the Jumbo Skillet with non-stick cooking spray. Lay the tortilla on a flat surface and spread a thin layer of beans onto the tortilla. Use the remaining can of sauce to spread a thin layer of sauce over the beans. In the center, place a generous portion of chicken filling and roll up the tortilla. Place enchilada into the Family Skillet, open side down. Continue this process until all tortillas are filled and in the pan. Cover with the other can of enchilada Sauce and remaining cheese. Cover and cook on Medium heat until water forms around the edge. Turn heat off and allow to stand for 10-15 minutes. Dollop with additional sour cream and serve.

NOTES:

