

Enchiladas (Swiss) – Laurie Wanko

2 cups chopped chicken breasts

½ can (4 oz) chilies, minced

1 can (7 oz) green chile sauce

½ teaspoon salt

2 cups heavy cream

12 corn tortillas

½ cup shredded Monterey jack cheese (Bonnie uses lots more)

Combine first three ingredients for filling

Mix in heavy cream and salt separately

Fry tortillas until limp; dip in cream; fill with chicken mixture; roll and place in ungreased pan, flap side down

Pour remaining cream over ingredients and sprinkle with Monterey jack cheese

Bake 350 degrees for 15-20 minutes

Note From Bonnie: Use 2 or 3 whole chicken breasts. If you find a large size container of green chili sauce (medium hot) you don't need the chilies. Use lots of cheese.