



# CREAMY CHICKEN AND CHILE ENCHILADAS

Prep Time  
15 Minutes  
Start to Finish  
30 Minutes

- 1 lb uncooked chicken breast strips
- 1 package (8 oz) cream cheese, cut into cubes
- 1 can (4.5 oz) Old El Paso™ chopped green chiles
- 1 package (8.2 oz) Old El Paso™ flour tortillas for soft tacos & fajitas (6 inch)
- 2 cans (10 oz each) Old El Paso™ green chile enchilada sauce
- ¾ cup shredded Cheddar cheese (3 oz)

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- HEAT** oven to 400°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray.
- IN** 10-inch nonstick skillet, cook chicken over medium heat, stirring occasionally, until no longer pink in center. Stir in cream cheese and chiles; reduce heat to medium. Cook and stir until blended and cream cheese is melted.
- SPOON** chicken filling onto tortillas; roll up and place seam sides down in baking dish. Pour enchilada sauce over top; sprinkle with Cheddar cheese. Bake 15 to 20 minutes or until hot and cheese is melted.

10 enchiladas © General Mills



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