

# Chicken Enchiladas

written by The Recipe Exchange | January 27, 2021

## **Ingredients**

9 oz. can bean dip  
20 oz. can red enchilada sauce  
3 boned, skinned chicken breast halves – cooked, chopped  
4 green onions – chopped  
4 oz. can green chili peppers – drained, minced  
oz. can sliced black olives – drained  
2 cups shredded Monterey Jack cheese  
1 1/4 cup sour cream  
(12) 8" flour tortillas  
1/2 cup shredded cheddar cheese

## **Directions**

In a 13" X 9" X 2" baking dish, stir together bean dip and enchilada sauce; spread evenly over bottom of pan; set aside.

Fold together chicken, onions, chili peppers, black olives, Monterey Jack, and sour cream.

Spread chicken mixture over tortillas and roll up; lay tortillas in baking dish.

Bake in a 350 oven for 35 – 45 minutes, or until bubbly.

Sprinkle cheddar cheese evenly over the top and allow to melt before serving.