

# Chicken Enchiladas

## Ingredients

2 tablespoons olive oil	1/4 cup chicken broth
1 chicken breast	1/2 small can green chilies
1/8 cup onion, minced	2 tablespoons sour cream
1/2 cup shredded cheddar cheese	1/4 cup tomato sauce
2 tablespoons butter	1/4 tsp chili pepper
2 tablespoons flour	4 tortillas

## Directions:

### Chicken

1. Cut raw chicken into small even pieces.
2. Heat olive oil in a pan on medium heat in a frying pan.
3. Cook chicken, about seven (7) minutes or until largest piece is no longer pink.
4. Remove chicken and put in a bowl to the side. Cook onions in the frying pan. Add the onions to the bowl of chicken.

### Sauce

5. Melt butter in sauce pot over medium heat. Add flour. Whisk quickly until completely mixed.
6. Add chicken broth, green chilies, sour cream, tomato sauce, and chili pepper. Whisk all ingredients together.

### Tortillas (Assembly)

7. Spray baking dish with cooking spray.
8. Evenly divide chicken/onions and spoon onto tortilla.
9. Evenly divide cheese and sprinkle over chicken.
10. Roll tortillas and place into greased pan with **seam side down**.
11. Pour enchilada sauce over the tortillas. Sprinkle with cheese.
12. Cover with aluminum foil and write kitchen color and period.

### Day 2 (Cooking)

13. Preheat oven to 375 degrees F.
14. Bake for 15 minutes. Then serve.