



Cream Cheese Chicken Enchiladas

Entrees

source Bunsinmyoven.com

INGREDIENTS

- 5 ounces cream cheese, softened
- 1/4 cup light sour cream
- 10 ounces enchilada sauce (canned is just fine)
- 1 cup shredded cheddar cheese, divided
- 1 cup shredded monterey jack cheese, divided
- 2 cups cooked shredded chicken
- 1 cup frozen corn kernels, thawed (canned corn works just fine, but drain it first)
- 4 oz. diced green chile's
- 1/2 teaspoon chili powder
- 1/4 teaspoon cumin
- Salt and pepper
- 4 scallions, thinly sliced
- 8 8-inch flour tortillas

DIRECTIONS

Preheat the oven to 325 degrees. Spray a 9x13 dish with cooking spray.

In the bowl of your mixer cream together the cream cheese, sour cream, and 1/2 of the enchilada sauce. Stir in 1/2 cup of cheese.

In a second bowl toss together the chicken, corn, cumin, chili powder, salt and pepper, green chiles, and half of the scallions. Add the chicken mixture to the cheese mixture and combine well.

Spread about half of the remaining enchilada sauce in the bottom of the baking dish.

Spoon the filling into each tortilla, roll the tortilla up, and place in the baking dish with the seam down. Pour the remaining enchilada sauce over the top of the filled tortillas and sprinkle with the remaining cheese. Bake for 20-25 minutes or until hot and bubbly. Sprinkle with the remaining scallions and serve.