

Recipe for freezer meals – chicken enchiladas

CHICKEN ENCHILADAS

2 c diced chicken (or turkey)

2 cans cream of chicken soup (I prefer it not so rich, so I use 1 can soup and 1 can milk)

8 oz sour cream

1 sm can green chilies

1/2 t salt

1 clove garlic, minced

1 doz small flour tortillas (heated and soft)

3 c grated cheddar cheese

1/2 bunch chopped green onions

1/2 c sliced black olives (opt)

-Heat first 6 ingredients, simmer 5 min

-Place 2 T mixture and a bit of cheese on each tortillas and roll

-Place seam side down in greased 9X13 pan

-Top with remaining mixture, cheese, onions and olives

-(to eat now follow baking directions below) To freeze: place into 2 gallon ziploc bag and freeze

(thaw) Bake at 350 uncovered for 20-25 min. Serves 6