

## **Picante Chicken Enchiladas**

*Submitted by Janie Hiatt-Bullard*

**From:** Campbell's Kitchen

**Prep:** 10 minutes

**Bake:** 40 minutes

**Serves:** 6

### **Ingredients:**

1 jar (16 ounces) Pace® Picante Sauce  
1/2 cup sour cream  
2 teaspoons chili powder  
2 cups cubed cooked chicken  
1/2 cup shredded Monterey Jack cheese  
6 flour tortillas (8-inch), warmed  
1 green onion, thinly sliced (about 2 tablespoons)

### **Directions:**

Stir **3/4 cup** picante sauce, sour cream and chili powder in a medium bowl.

Stir the picante sauce mixture, chicken and cheese in a large bowl.

Spoon **about 1/3 cup** chicken mixture down the center of **each** tortilla.

Roll up the tortillas and place seam-side up in a lightly greased 11 x 8-inch shallow baking dish.

Pour the remaining picante sauce over the filled tortillas. Cover the baking dish.

Bake at 350°F. for 40 minutes or until the enchiladas are hot and bubbling.

Top with the onion.