

ROE'S SPINACH ENCHILADAS

Susie Davis, June 2016

*GLUTEN-FREE OPTION

Ingredients

- 8 chicken breasts, cooked and cubed
- 2 10-ounce packages of frozen, chopped spinach
- 1 cup onion, diced
- 1 tbsp butter, melted
- 1 (10 3/4 ounce) can cream of chicken soup, undiluted
- 3/4 cup milk
- 3 4-ounce cans diced green chiles, drained
- 24 ounces sour cream
- 3 cups shredded Monterrey Jack cheese
- 16-20 flour tortillas (substitute with corn tortillas for gluten-free)

INSTRUCTIONS

1. Preheat oven to 350 degrees F.
2. Cook spinach according to package directions, reserving 1 cup spinach broth.
3. Saute onion in butter until softened. Stir in spinach and chicken; set aside.
4. Combine soup, reserved spinach broth, milk, green chiles, sour cream and half of cheese in a bowl; mix well.
5. Stir 1/2 of the sauce mixture into chicken mixture. Reserve remaining sauce.
6. Spoon chicken mixture evenly down the center of one tortilla, roll and place seam side down into a lightly greased 13x9x2" baking dish. Repeat with remaining tortillas.
7. Spoon remaining sauce over tortillas in pan.
8. Bake enchiladas for 25 minutes. Remove pan from the oven, sprinkle with remaining cheese, and bake for an additional 5 minutes, until top is golden.
9. Remove pan from oven and let sit for a few minutes before serving.