



Lynch Chicken Enchiladas

Flour tortillas

- 1 Family size can of Cream of Chicken
- 3 boneless chicken breasts
- 2 small cans of green chilies
- Palm full of chili powder
- Palm full of cumin powder
- Large bag of Mexican grated cheese

Cook your chicken and then chop.
Add all ingredients together.
Spray casserole dish with Pam.
1st layer is with tortillas. May need to tear some to cover bottom. Layer with chicken mixture. Layer with cheese. Continue to the top of the pan. End with a layer of tortillas and then put the cheese on about halfway through the baking cycle.



Bake for 30 minutes covered.

Add the cheese and bake 15-20 minutes.

Sour cream is on the side - because it's white and Nate won't eat it! But you could add it to your chicken mixture if you like your enchilada's a bit wetter. I've also added a several table spoons of milk if the mixture looks too thick or if I need to stretch it for the really large size casserole dish.