



That's what I'm talking about.

HAMILTON
relay

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"We enjoy learning languages and experiencing cultures. We love to travel and meet people. By expanding the horizons to experience life, it makes us appreciate each other more."

That's what I'm talking about



Sour Cream Enchiladas

Ingredients:

Filling:

3 cups chicken (chopped and cooked)

1/2 cup onions (chopped and cooked)

1/2 cup sour cream

1/2 cup grated cheddar cheese

Topping:

1 can cream of chicken soup

1 small can diced green chiles (use 1/2 or all)

1/2 tsp white pepper

1/4 tsp salt

1/2 cup sour cream

Directions:

1. Preheat oven to 350 degrees
2. Roll 12 flour tortillas with enchilada filling and place in pan.
3. Mix topping ingredients in a bowl. Pour mixed topping over the rolled enchiladas.
4. Add 1/2 cup grated cheddar cheese over the topping.
5. Cover with heavy-duty foil, then bake for 35 to 40 minutes.