

Freezer Meal: Creamy Chicken Enchiladas



Ingredients:

- 4 chicken breasts, cooked and shredded
- 2 (8 oz.) packages cream cheese, softened
- 16 oz. cheddar or jack cheese, shredded
- 2 (4 oz.) cans Ortega diced chilis
- 9 (10 oz.) cans green enchilada sauce
- 32 fajita sized flour tortillas

Directions:

- With a mixer, beat the cream cheese with the green chilis and 1 can of enchilada sauce.
- Pour cream sauce over shredded chicken in a bowl.
- And stir to combine.
- In the bottom of 4 foil baking pans (I purchase these at Dollar Tree 2 for \$1.00) pour 1 can of green enchilada sauce and spread evenly to cover bottom of pan.
- Now take your tortillas and fill generously with the creamy chicken mixture and roll up.
- Place rolled enchiladas in pan seam side down and cover each pan of enchiladas with sauce - 1 can for each pan.
- Sprinkle top of enchiladas with cheese.
- Cover each pan with a double layer of aluminum foil. I baked one pan for dinner and froze the rest, uncooked.
- To bake - Preheat oven to 355° and bake unfrozen for 45 minutes or 70-90 minutes if frozen.

Frozen enchiladas will hold in freezer for 4-6 month.

Serve with rice & beans for a yummy Mexican inspired meal!

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