

## Chick-fil-A® Chicken Enchiladas

### Ingredients:

6 Chick-fil-A® Grilled Filets, diced

1 can cream of mushroom soup (10.5oz)

1 can cream of chicken soup (10.5oz)

1/2 cup milk

1 can diced green chilies (8oz)

1 stick of butter

18 corn tortillas

1 lb monterey jack & cheddar cheese,  
grated

1 medium chopped onion



### Directions:

Wash hands for 20 seconds using soap and warm water. **If not using chicken immediately, pop in the fridge as soon as possible after purchase and remove once ready for prep.**

1. Pre-heat oven to 350 degrees.
2. In a saucepan over medium heat, combine soups, green chilies and milk; mix thoroughly and reduce heat to simmer.
3. Dice Chick-fil-A® grilled filets and onion; set aside.
4. Lightly coat tortillas with butter one at a time and heat in microwave for 15 seconds or until soft.
5. Fill each tortilla with diced chicken, raw onions and shredded cheese and roll; placing seam side down in a long baking dish. Continue until all tortillas are rolled.
6. Pour hot soup mixture over the enchiladas in the baking dish.
7. Sprinkle remainder of the cheese on top of the soup mixture.
8. Bake for 30 minutes or until sauce is bubbling around the edges and cheese is melted. Let cool and enjoy!