

## Chicken Enchiladas

- 8 6-inch tortillas**
  - ½ cup chopped onion**
  - 4 cloves garlic, minced**
  - 1 teaspoon ground coriander**
  - ¼ teaspoon pepper**
  - 2 tablespoons margarine or butter**
  - 3 tablespoons all-purpose flour**
  - 1 8-ounce carton dairy sour cream**
  - 2 cups chicken broth**
  - 1 or 2 canned jalapeño chili peppers, rinsed, seeded, and chopped; or one 4-ounce can diced green chili peppers, drained**
  - 2 cups shredded Monterey Jack cheese (8 ounces)**
  - 2 cups chopped cooked chicken or turkey**
  - Sliced pitted ripe olives (optional)**
  - Chopped tomatoes (optional)**
  - Sliced green onions (optional)**
- Oven 350°

Wrap tortillas in foil. Heat in a 350° oven for 10 to 15 minutes or till softened.

For sauce, in a saucepan cook onion, garlic, coriander, and pepper in margarine or butter till onion is tender. Stir flour into sour cream; add to onion mixture. Stir in broth and chili peppers all

at once. Cook and stir till thickened and bubbly. Remove from heat; stir in ½ of the cheese.

For filling, stir ½ cup of the sauce into chicken. Place about ¼ cup filling atop *each* tortilla; roll up. Arrange rolls, seam side down, in a lightly greased 12x7½x2-inch baking dish. Top with remaining sauce. Bake, covered, in a 350° oven about 35 minutes or till heated through.

Sprinkle with remaining cheese. Bake, uncovered, about 5 minutes more or till cheese melts. If desired, sprinkle with olives, tomatoes, and green onions. Let stand 10 minutes. Makes 4 servings.

**Microwave directions:** In a 1½-quart casserole micro-cook onion, garlic, coriander, pepper, and margarine or butter, uncovered, on 100% power (high) for 2 to 3 minutes or till tender. Stir flour into sour cream; add to onion mixture. Stir in 1¾ cups chicken broth and chili peppers. Cook, uncovered, on high for 5 to 7 minutes or till thickened and bubbly, stirring every minute. Stir in ½ cup of the cheese.

Wrap tortillas in paper towels and cook on high for 30 to 60 seconds or till softened. Assemble filling and enchiladas as above. Arrange rolls, seam side down, in a lightly greased 12x7½x2-inch baking dish. Top with remaining sauce. Cook, covered with vented plastic wrap, on high for 12 to 14 minutes or till heated through, giving the dish a half-turn once. Sprinkle with remaining cheese. If desired, sprinkle with olives, tomatoes, and green onions. Let stand 10 minutes.

