

### **Creamy Tex-Mex Chicken Enchiladas**

1 medium onion, chopped  
1 C mushrooms, sliced  
2 Tbsp butter  
3 C chopped chicken, cooked  
1 can of cream of chicken soup  
1 (8 oz. ) carton of low fat sour cream  
1 (4oz.) jar of chopped green chilies, drained  
1/2 C slivered almonds, toasted  
1/4 tsp dried oregano  
1/4 tsp salt  
1/8 tsp pepper  
10 flour tortillas 7" size  
1 C shredded cheddar cheese  
1/3 C milk

#### **Directions**

- Saute onion and mushrooms in butter in a saucepan until tender
- In a small skillet toast the almonds in a dry pan over medium/low heat for approx. 2 minutes
- To the onion and mushrooms, stir in the chicken, chicken soup, sour cream, green chilies, almonds, oregano, salt and pepper
- Spoon the mixture onto a tortilla and place seam side down in a lightly greased 9"x13" baking dish
- Combine the second can of cream of chicken soup with the cheddar cheese and the milk
- Pour soup mixture over the tortillas
- Bake, uncovered at 350 degrees for 35-40 minutes, or until bubbling

Serves 5