

CHICKEN ENCHILADAS

1/2 CUP ONION, CHOPPED	125 mL
2 TBSPS. SALAD OIL	30 mL
2 CUPS COOKED CHICKEN, CHOPPED	500 mL
1 - 7 OZ. CAN GREEN CHILI SAUCE	198 g
1 CUP SOUR CREAM	250 mL
1/4 TSP. SALT	1 mL
1 CUP LIGHT CREAM	250 mL
1 CUP CHICKEN STOCK	250 mL
SALAD OIL	
15 SOFT CORN TORTILLAS	
1 1/2 CUPS CHEDDAR CHEESE, GRATED	375 mL

SAUTÉ ONION IN OIL UNTIL TENDER. REMOVE FROM HEAT AND ADD CHICKEN, CHILI SAUCE, SOUR CREAM AND SALT. IN A SHALLOW DISH COMBINE CREAM AND CHICKEN STOCK. IN A SKILLET, HEAT SALAD OIL AND DIP TORTILLAS IN HOT OIL FOR A FEW SECONDS ON EACH SIDE. DRAIN ON PAPER TOWELS AND THEN DIP INTO CREAM MIXTURE. REMOVE. SPREAD CHICKEN MIXTURE ON EACH TORTILLA, ROLL UP AND PLACE SEAM SIDE DOWN IN A SHALLOW, GREASED BAKING DISH. POUR REMAINING CREAM MIXTURE EVENLY OVER TORTILLAS AND TOP WITH CHEESE. BAKE AT 350°F (180°C) FOR 30 MINUTES. SERVE HOT. SERVES 6 TO 8.