

Name: Chicken Enchiladas

Description: Unique enchiladas with chicken breast, sausage, and artichoke hearts that fill crispy flour tortillas. These are baked in a creamy sauce and topped with sour cream and black olives.

Serving Size: makes 8

Ingredients:

2 cups diced cooked chicken
½ lb pork sausage
2 cups grated Cheddar cheese
2 cups grated Monterey jack cheese
7 oz can artichoke hearts (not the marinated ones)
4 oz. salsa (your favorite)
¼ cup diced green chilis
1 can pitted black olives (can buy pre-sliced or whole)
8 flour tortillas
16 oz jar enchilada sauce (your favorite)
1 cup heavy whipping cream
1 cup sour cream
vegetable oil for frying
1 avocado for garnishing, sliced
½ red pepper. Small diced for garnishing

Instructions:

Brown the pork sausage and drain.

Drain and slightly chop the artichoke hearts - not too small.

Drain and slice the black olives.

Combine in large bowl: chicken, sausage, artichoke hearts, diced green chili's, half of the olives slices, and salsa.

Combine the cheeses in another bowl.

Heat oil in a skillet and lightly fry each flour tortilla so it is slightly crispy, but can still be rolled up. Stack between paper towels.

Making enchiladas:

Spread enchilada sauce liberally over each tortilla. Scoop about ¾ cup filling onto the center of each tortilla, then add some grated cheese. Roll tightly up and set seam side down into lightly greased baking pan (9 x 13) or 2-in hotel pan.

Spread remaining sauce over all enchiladas then top with remaining cheese. Then drizzle whipping cream over entire dish. Let soak in at least 1 hour, or overnight. Cover.

TO BAKE:

Pre heat oven to 350. Bake covered with lid or foil 35-40 minutes until bubbly and hot.

Garnish with sour cream, avocado, diced red pepper and black olives