

*CANNED CHICKEN  
WORKS WELL*

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### CHICKEN ENCHILADAS

- 2 pounds boned, cut-up chicken, cubed
- 4 tablespoons olive oil
- 1 bunch scallions, diced
- 1 small can (4 ounces) diced green chiles
- 1 can (10 ounces) pitted black olives,  
chopped
- 2 tablespoons cumin
- salt to taste
- 2 cups sour cream
- 8 flour tortillas, 7-inch diameter
- 16 ounces Monterey Jack cheese, grated  
(4 cups)
- 8 ounces Cheddar cheese, grated (2 cups)
- 1 can (8 ounces) tomato sauce

Brown chicken in oil in Dutch oven or skillet. Add scallions, and continue cooking until scallions are tender. Add chiles, olives, cumin, and salt; mix well. Fold in sour cream.

Cover the bottom of a Dutch oven or 9"x 12" casserole dish with tortillas. Put in a layer of chicken mixture, a layer of the cheeses, and a layer of tomato sauce. Repeat this twice to make three layers. Cover the last layer with tortillas and sprinkle with cheese.

Bake in Dutch oven 40 to 45 minutes, or in 350°F conventional oven for 45 to 50 minutes. Let stand 10 minutes before serving.

*Yield: 6 to 8 servings*