

Cream cheese chicken enchiladas

Ingredients

- 5 oz reduced fat cream cheese, softened
- 1/4 cup light sour cream
- 10 oz can of enchilada sauce
- 1 cup shredded cheddar cheese, divided
- 1 cup shredded monterey jack cheese, divided
- 2 cups cooked shredded chicken
- 1 cup frozen corn kernels, thawed (canned corn works just fine, but drain)
- 4 oz can diced green chiles
- 1/2 tsp chili powder
- 1/4 tsp cumin
- salt and pepper
- 4 Scallions
- 8 whole wheat tortillas (8 inch)

Instructions

Directions:

Preheat the oven to 325 degrees. Spray a 9x13 dish with cooking spray.

In the bowl of your mixer cream together the cream cheese, sour cream, and 1/2 of the enchilada sauce. Stir in 1/2 cup of each type of cheese.

In a second bowl toss together the chicken, corn, cumin, chili powder, salt and pepper, green chiles, and half of the scallions. Add the chicken mixture to the cheese mixture and combine well.

Spread about half of the remaining enchilada sauce in the bottom of the baking dish.

Spoon the filling into each tortilla, roll the tortilla up, and place in the baking dish with the seam down. Pour the remaining enchilada sauce over the top of the filled tortillas and sprinkle with the remaining cheese. Bake for 20-25 minutes or until hot and bubbly. Sprinkle with the remaining scallions and serve.