***Recipe #532 Sour Cream Chicken Enchiladas, UPDATED***

***Serving Size and Ingredients: 1 Enchilada( 2 corn tortillas, 3oz Chicken, 1oz cheese***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 12 ½ cans | 25 cans | 50 cans | Reduced Sodium Cream Of Chicken Soup (10.75 oz.) |
| 8 1/3 cups | 16 2/3 cups | 33 cups | Sour Cream, light |
| 4 cups + 2 Tbsp. | 8 1/3 cups | 16 2/3 cups  | Green Chile, Diced |
| 50 | 100 | 200 |  Corn Tortillas (6 inch.) |
| 4 ¼ lbs | 8 ¼  | 16 ½ | Diced chicken  |
| 1 lbs. | 4 ¼ | 8 ¼ lbs. | Shredded Colby Cheese |
| 1 lbs. | 4 ¼ | 8 ¼ lbs. | Shredded Muenster Cheese |
| 8 ¼ | 16 1/2 | 33 1/2 | Green Onions Chopped |
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***Recipe #532 Sour Cream Enchiladas,***

 ***Instructions:***

1. ***Heat oven to 375 degrees F.***
2. ***In a large bowl combine the soup, sour cream and green chiles. Mix together and pour a small amount of this mixture into the bottom of a baking dish. Lay out tortillas. Put a scoop of the mixture and a few spoonful’s of shredded chicken inside each tortilla and roll them all up.***
3. ***Place tortillas in baking dish and pour the remaining sour cream mixture over all. Top with shredded cheeses and chopped green onion. Bake in the preheated oven for 1 hour.***