

Chicken Enchiladas
(Recipe by Renee Colbert)

4 (3 oz.) boneless, skinless chicken breasts
8 soft tortillas
1 c. enchilada sauce
2 c. onions, chopped
1 ½ c. Cheddar cheese, grated
4 Tbsp. sour cream
¼ c. mayonnaise
1 ¼ c. chicken broth

Preheat oven to 375 degrees. Cut chicken and brown in skillet with cooking spray. Add onion. Cook 5 minutes until browned. Set aside. In mixing bowl, combine sour cream and mayonnaise. Gradually add chicken broth, stirring constantly. Pour into saucepan and bring to a boil over medium heat. Blend in 1 cup shredded cheese. Set aside. Dip tortillas in enchilada sauce. Fill with chicken, onion, and cheese. Roll; place in sprayed cooking dish. Top with cheese. Pour sauce over the enchiladas. Cook uncovered 20–25 minutes.