

CHAMPAGNE CHICKEN ENCHILADAS

2 pouches	San Antonio River Mill® Brand Champagne Flavored Chicken Gravy Mix*, prepared
1 each	onion, chopped
2 pounds	boneless, skinless chicken breasts, thinly sliced
½ cup	butter
½ teaspoon	cumin
½ teaspoon	garlic salt
12 each	White Wings® Ready to Eat Flour Tortillas
¼ cup	milk
1 cup	sour cream
12 ounces	canned green chilies
1 ½ pounds	Monterey Jack cheese, grated
¾ cup	cilantro, chopped
½ cup	sliced pickled jalapenos

- 1 Preheat oven to 350°. Oil two 9"x13" baking pans.
2. Prepare gravy according to package directions; remove from heat and refrigerate.
3. Sauté onions and chicken in butter. Season with cumin and garlic salt; set aside.
4. Spoon ¼ cup of chicken mixture and ¼ cup grated cheese down the center of each tortilla and roll. Place in prepared pan, seam side down.
5. Mix prepared cooled gravy with milk, sour cream and green chilies; pour over enchiladas.
6. Bake 30 minutes or until hot and bubbly. Remove from oven; garnish with remaining grated cheese, cilantro and jalapenos.

*Each bag of Champagne Flavored Chicken Gravy Mix contains 3 pouches

Yield: 12 Enchiladas



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RECIPE NOTES



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