

Ingredients

36 corn or flour tortilla shells, fajita size, (flour is easier to work with).

5 large cans cooked chicken (about 12 oz each)

3 packets Ortega taco seasoning mix

1 can Old El Paso red enchilada sauce, Mild

1 can Old El Paso red enchilada sauce, Hot

1 large jar WalMart house brand Lime & Garlic Salsa

1 large jar Tostitos medium queso

2 lb shredded cheese, taco or fiesta blend

½ c fresh cilantro, chopped

Drain chicken. In large skillet, heat chicken thoroughly. Add taco seasoning mix and water per packet directions. Mix thoroughly. Bring to a boil, then reduce to simmer for 20 minutes. Remove chicken from heat & place in a large bowl. Mix in ½ can of the hot and ½ can of the mild enchilada sauce. Fill each tortilla shell with 1 heaping TBSP each of salsa, queso, meat mixture, and shredded cheese. Add a pinch of chopped cilantro. Roll up and place in baking dish. Once all of the enchiladas are rolled and in the baking dish, sprinkle remaining shredded cheese and enchilada sauce over the top. Top off with chopped cilantro as desired.

Bake at 350° for 20 minutes or until cheese is melted.

NOTES:

-3 lb ground beef can be substituted for chicken, just prepare according to directions on taco seasoning mix.