

# CHICKEN AND CHEESE ENCHILADAS



Makes 8 servings

Serving Size: 1 enchilada

## Ingredients

- 1 medium onion, chopped
- 1 tablespoon margarine
- 1 1/2 cups leftover chicken or turkey, cooked and shredded
- 1 (13-ounce) jar salsa, divided
- 1 package (3-ounce) 1/3 less fat cream cheese, cubed
- 1 teaspoon ground cumin
- 8 flour tortillas (6-inch)
- 2 cups (8 ounces) extra-sharp, low-fat, cheddar cheese, shredded and divided
- Non-stick cooking spray

## Directions

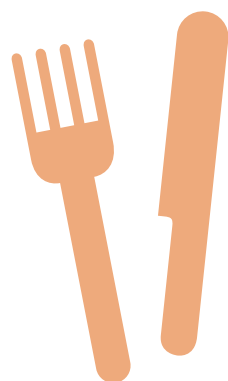
1. Preheat oven to 350° F (unless you choose to use the microwave). Lightly spray baking dish.
2. Cook and stir onion in margarine in large skillet until tender.
3. Stir in chicken, 1/4 cup salsa, cream cheese and cumin. Cook until thoroughly heated.
4. Stir in 1/2 of shredded cheese.
5. Spoon about 1/3 cup chicken mixture in center of each tortilla; roll up.
6. Place seam side down in 12 x 7 inch baking dish. Top with remaining salsa and cheese.
7. Bake at 350° F for 15 minutes or microwave 3 to 5 minutes or until heated through.

## Nutrition information Per Serving

280 calories		Protein	19 g
Total Fat	9 g	Total Carbohydrate	25 g
Saturated Fat	4 g	Dietary Fiber	1 g
		Sodium	760 g



Excellent Source of Calcium



## Eat Smart

