

## Cheesy Creamy Chicken Enchiladas

### Ingredients:

- 1 tbsp butter or margarine
- 1 can Rotel tomatoes and green chilies, drained
- 5 sliced white mushrooms
- 1 (8 oz) pkg light cream cheese, cut up and softened
- 2 cups chopped, cooked chicken breast
- 1-2 Cloves of Garlic (depending on if you like Garlic..)
- 8 (8") flour tortillas
- 2 cups shredded Monterey Jack cheese
- 1 pint whipping cream

### Directions...

Before I heat up the oven, I diced my chicken and cooked it in a pan with some olive oil and minced garlic. Let the oil heat up, then add the garlic till it is brown, adding the Chicken last until it is cooked completely.

Preheat oven to 350. Spray 9×13 baking dish with cooking spray. Melt butter in large skillet over medium heat. Add mushrooms for 2 minutes then add rotel and saute 1 min. Stir in cream cheese and chicken and cook, stirring constantly until cream cheese melts. Sprinkle a little bit of cheese on tortilla, then spoon 2-3 tablespoons of chicken mixture down center of each tortilla. Roll up tortillas and place seam side down in a lightly greased 9×13 baking dish.

Sprinkle with Monterey Jack cheese, and drizzle with whipping cream.

Cover with foil and bake at 350 degrees for 30 min. Take off foil and cook for another 15 mins, or until top is golden brown. ENJOY!



Recipe courtesy of  
<http://caleighskitchen.com>