

Sour Cream Chicken Enchiladas

Serves about 10

20-30 min prep time, 35-40 min cook time

- 12 flour tortillas (8-inch size)
- 1 -16 oz can refried beans
- 1 -10.75 can condensed cream of chicken soup
- 1 cup sour cream
- 1 tablespoon BBQ Villain Rock-N-Guac seasoning
- 4 cups shredded cooked chicken
- 3 cup shredded cheddar cheese, divided
- 1 medium white onion, chopped
- 2 jalapeños, diced
- 1 large can enchilada sauce (or make your own)
- 1/2 cup chopped green onions, divided
- 1/4 cup ripe black olives, optional

Heat the tortillas in the microwave to soften. Preheat oven to 350°F

Combine the chicken soup, sour cream and BBQ Villain seasoning in a bowl. Fold in the chicken.

In another bowl, mix the white onions and 1/4 cup green onions with the jalapeños.

In a greased 13x9 oblong casserole dish, cover the bottom with some of the enchilada sauce.

Using a spatula, spread a thin layer (about 1 1/2 tablespoons) of the refried beans to cover the tortilla. Spoon 1/3 cup chicken mixture over the beans. Top with a sprinkle of cheese and the onion mixture. Roll up and place seam side down in the casserole.

Continue until completed and cover the top with the enchilada sauce.

Sprinkle remaining cheese over the top and bake for 35 to 40 minutes or until heated through. Serve with the remaining green onions and olives if desired.