

## **Crockpot Chicken Enchiladas**

**Crystal Miller**

**4 cups cooked, cubed chicken**  
**1 can cream of chicken soup**  
**1 cup sour cream**  
**1 10 oz. can Rotel tomatoes or 1 ¼ cups salsa**  
**6 whole wheat flour tortillas**  
**2 to 3 cups of grated cheese, cheddar or Monterey Jack or a combo**

**Mix chicken, soup, sour cream, and Rotel or salsa together. Spray your crock pot with non-stick spray and lay 2 large tortillas on the bottom. Then layer 1/3 the chicken mixture and then 1/3 the cheese. Repeat with layers two times again starting with the tortillas and ending with the cheese. Cook on low for 6 hours. Serve with extra salsa, chips or corn bread and a salad.**

**I think this recipe could be very versatile... I don't usually use canned soups anymore, but I was in a hurry and do have some that I use for this type of thing. You could skip the soup and just add a bit more sour cream or add more tomatoes or salsa or even a can (or a couple of cups from the freezer) of beans. This was a creation of what I had in the fridge and pantry! You could also substitute corn tortillas for the flour... may have to use more than 6 of them since they are smaller....**