

Easy Chicken Enchiladas

- 8 flour tortillas, 6-inch
- melted butter
- 2 cups diced cooked chicken
- 3/4 cup sliced ripe olives
- 2 tablespoons chopped onion
- 1/2 cup shredded Cheddar or Monterey Jack cheese
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- Sauce
- 1 clove garlic, crushed
- 1 tablespoon olive oil
- 2 cans (8 ounces each) tomato sauce
- 1 cup water
- 1 1/2 teaspoon chili powder
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- Topping
- 2 tablespoons chopped onion
- 1/4 cup shredded Cheddar or Monterey Jack cheese

PREPARATION:

Brush tortillas with butter on both sides. In center of each tortilla, pile about 1/4 cup of the diced chicken, a tablespoon or two of the ripe olives, a scant teaspoon of chopped onion, and a sprinkling of shredded cheese. Roll up and place filled tortillas side by side in a buttered baking dish, 11x7-inch or 9-inch square. In a small saucepan, sauté garlic in oil for 1 minute. Add tomato sauce, water, and chili powder. Pour sauce over the rolls, and sprinkle with 2 tablespoons chopped onion and 1/4 cup shredded cheese. Bake at 350° for 15 to 20 minutes, until hot.

Serves 4.