

Easy Chicken Enchiladas

By Julie Brock

2 cups chopped chicken or turkey
1 package (8 oz) cream cheese, cubed
4 oz Pace picante sauce
1 can Rotel
3/4 lb Velveeta (12 oz)
1/4 cup milk
8 (6 inch) tortillas

Stir chicken, Pace, cream cheese in a saucepan on low heat until cream cheese has melted. Spoon 1/3 cup chicken mixture down the center of each tortilla; roll up. Place, seam-side down, in lightly greased 12X8 inch baking dish. Stir Velveeta, milk and Rotel on low heat until smooth, pour sauce over tortillas, cover with foil. Bake at 350° for 20 minutes or until thoroughly heated.