



Total Time  
**45 MIN.**

Serving & Size  
**1 SERVING (1 FILLED ENCHILADA)**



Difficulty  
**EASY**

Yields  
**48**

These easy-to-prepare, kicked-up enchiladas come out of the oven hot and bubbly for a Mexican-inspired dish made with Campbell's® Healthy Request® Condensed Cream of Chicken Soup that will have your patrons begging for more!

<b>Nutrition Facts</b>	
Serving Size	1 SERVING (1 FILLED ENCHILADA)
<b>Amount Per Serving</b>	
<b>Calories</b> 233	
	<b>% Daily Value</b>
<b>Total Fat</b> 5.2g	<b>8%</b>
<b>Saturated Fat</b> 1.6g	<b>8%</b>
<b>Cholesterol</b> 65mg	<b>22%</b>
<b>Sodium</b> 574mg	<b>24%</b>
<b>Total Carbohydrate</b> 19.9g	<b>7%</b>
<b>Dietary Fiber</b> 3.2g	<b>13%</b>
<b>Protein</b> 24.4g	<b>49%</b>
Vitamin A 6%	Vitamin C 6%
Calcium 7%	Iron 7%

**INGREDIENTS** **WEIGHT** **MEASURE**

	<b>Campbell's® Healthy Request® Condensed Cream of Chicken Soup,</b> 50 oz ea	88 oz.	13/4 cans
	<b>Pace® Picante Sauce- Mild</b>	72 oz.	2 qt.
	water		1 qt.
	light sour cream	20 oz.	2 cups
	chili powder		8 tsp.
	cooked boneless, skinless chicken breast, shredded	119 oz.	1 1/2 gallons
	corn tortilla, 6-inch, warmed		48 ea.
	tomato, diced	51 oz.	2 qt.
	green onion, thinly sliced	10 oz.	1 qt.



## INSTRUCTIONS

1. Preheat oven to 350°F.
2. Combine Campbell's® Healthy Request® Condensed Cream of Chicken Soup, Pace® Picante Sauce, water, sour cream and chili powder in a bowl.  
  
\*If preparing 48 portions, reserve 3 cups of mixture; if preparing 96 portions, reserve 1 qt 2 cup of mixture. Set reserved mixture aside for STEP 5.
3. Add chicken to the remaining soup mixture. Stir to coat.
4. Spoon 1/2 cup (#8 scoop) chicken mixture down the center of each tortilla. Roll to close.
5. Place the filled tortillas seam-side down into 2-1/2 steam table pans. Spoon reserved soup mixture over filled tortillas. Sprinkle evenly with cheese.
6. Cover pans and bake until enchiladas are hot and bubbling (approximately 35 minutes).  
  
CCP: Heat to a minimum internal temperature of 165°F for 1 minute.  
CCP: Hold for hot service at 140°F or higher until needed.
7. To Serve: Using serving spoon, portion 1 filled enchilada on plate. Top with a #24 scoop (1/8 cup) tomatoes and #50 scoop (1-1/4 tablespoon) green onions for garnish. Serve immediately.