

Chicken Enchiladas

2 c. chopped chicken, cooked (Save the water from cooking the chicken. Use it for the chicken broth.)	1 c. sour cream
1½ t. chicken bouillon granules	3 T. margarine or butter
1 (4oz.) can diced green chilies	1½ c. grated cheddar cheese
	¼ c. flour
	flour tortillas
	2½ c. chicken broth

Mix chicken and green chilies and set aside. Melt butter; stir in flour. Stir in chicken broth. Cook until bubbly and thickened. Add bouillon; cook 1 to 2 minutes longer. Remove from heat; stir in sour cream and ½ cup of cheese. Stir ¾ cup of sauce into chicken mixture. Dip each tortilla into sauce. Fill with approximately ¼ cup of chicken mixture. Roll up and place in baking dish. Pour extra sauce over top; sprinkle with remaining cheese. Bake in 350° oven for 20 to 25 minutes or until bubbly.