

CHICKEN ENCHILADAS SUPREME

- 1 tub (8 oz.) Philadelphia Cream Cheese Spread, divided
- 3 tbsp. Milk, divided
- 1 tsp. Garlic powder
- 2 tsp. Oil
- 1 cup each Chopped green peppers and onions
- 2 Cloves garlic, minced
- 2 1/2 cups Chopped cooked chicken
- 1 1/2 cups Finely shredded Mexican-style Cheese, divided
- 2 cans (10 oz. each) of Red enchilada sauce, divided
- 12 Corn tortillas (6 inches), warmed

1. Heat oven to 350°F.
2. Mix cream cheese spread, 2 tbsp. milk and garlic powder until blended.
3. Heat oil in a large skillet on medium heat. Add peppers, onions, and garlic; cook and stir 5 to 6 min. or until crisp-tender. Stir in chicken, 3/4 cup each cream cheese mixture and shredded cheese, and 1/4 cup enchilada sauce.
4. Dip 1 tortilla in remaining enchilada sauce; gently shake off excess sauce. Spoon 1/4 cup chicken mixture down center of tortilla; roll-up. Place, seam side down, in a 13x9-inch baking dish sprayed with cooking spray. Repeat with remaining tortillas and filling; cover with remaining sauce.
5. Bake 20 min. Top with remaining shredded cheese; bake 5 min. Mix remaining cream cheese mixture and remaining milk; spoon over enchiladas.

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch
Category	Chicken , Tacos
Cuisine	Mexican