

Super Easy Microwave Chicken Enchilada Casserole

Ingredients

1 can (10 3/4 ounces) Condensed Cream of Chicken Soup

1 can (12.5 ounces) Chunk Chicken Breast in Water, drained

1/2 cup sour cream

1 cup Salsa

1-2 teaspoons chili powder

8 ounces Monterey Jack cheese (shredded with the **Rotary Grater** and divided)

8 flour tortillas (6-inch)

1 cup instant brown rice

1 cup water

Directions

Place 1 cup instant brown rice and 1 cup water in the **Rice Cooker Plus** or **Mirco-Cooker**

Microwave on high for 7 minutes

While the rice is cooking, stir the soup, sour cream, picante sauce, and chili powder in the **Classic Batter Bowl** with the **Small Mix 'N Scraper**

Place half of the salsa/soup mixture in the medium **Bamboo Fiber Mixing Bowl**

Add the chicken, cooked rice, and a ½ of the cheese to the salsa/soup mixture in **the Bamboo Fiber Mixing Bowl** and mix well

Spray the **Deep Covered Baker** lightly with oil using the **Kitchen Spritzer** if needed

Divide the chicken mixture among the tortillas

Roll up the tortillas and place seam-side down in the **Deep Covered Baker**

Pour the remaining salsa/soup mixture over the filled tortillas and spread with the **Small Mix 'N Scraper**

Sprinkle the remaining ½ of cheese over the enchiladas

Place the lid on the **Deep Covered Baker** and microwave for 12 minutes

Let stand for approximately 10 minutes then serve

Tracey Thompson #677588

Independent Consultant for The Pampered Chef®

(425) 891-6779

iluvrocks@yahoo.com

www.pamperedchef.biz/traceythompson