

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

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