Chicken and Cheese Enchiladas

Ingredients:
- 1 can (10.75 ounces) Condensed Cream of Chicken Soup
- ½ cup sour cream
- 1 cup chunky salsa
- 2 teaspoons chili powder
- 2 cups chicken, cooked and chopped
- ½ cup shredded Monterey Jack cheese
- 6 flour tortillas, warmed
- 1 small tomato (about ½ cup), chopped
- 1 green onion (about 2 tablespoons), sliced

Directions:
1. Preheat oven to 350F. Stir the soup, sour cream, chunky salsa, and chili powder in a medium bowl.
2. Stir 1 cup soup mixture, chicken, and cheese in a large bowl.
3. Divide the chicken mixture among the tortillas. Roll up the tortillas and place seam-side down in an 11 x 8 x 2-inch baking dish. Pour the remaining soup mixture over the filled tortillas. Cover the baking dish.
4. Bake for 40 minutes or until the enchiladas are hot and bubbling. Top with tomato and onion.