

Chicken Enchilada Roll Ups

Serves: 80 rolls

Ingredients

- 2 (8-oz) packages cream cheese, softened
- 1½ cups shredded Mexican cheese
- 2 tablespoons Old El Paso taco seasoning
- 2 cups shredded chicken (rotisserie chicken works well)
- 1 (10-oz) can diced tomatoes with green chilies, well drained
- 1 teaspoon minced garlic
- 4 green onions sliced
- ½ cup chopped cilantro
- 8 burrito sized tortillas



Instructions

1. In a large bowl, combine all of the ingredients (except tortillas) until well blended.
2. Spread about ½ cup of the mixture over the entire surface of a tortilla. Roll up tightly. Repeat with remaining tortillas.
3. Refrigerate until firm, about 30 minutes.
4. Slice into ½ inch slices and serve.

Recipe by The Girl Who Ate Everything at <http://www.the-girl-who-ate-everything.com/2015/08/chicken-enchilada-roll-ups.html>