

MEXICAN CHICKEN ROLL-UPS

Preparation: **10** minutes | Cooking: **30** minutes | Servings: **5**

INGREDIENTS

10 flour tortillas
1 small onion, chopped
1 (10 3/4-ounce) can condensed cream of mushroom soup
2 1/2 cups shredded chicken
1 1/2 cups sour cream
1 1/2 cups shredded cheddar cheese
1/2 cup salsa of choice
1/4 cup sliced ripe olives (optional)
1/4 cup tomatoes, chopped (optional)

1/4 cup shredded lettuce
3 teaspoons taco seasoning



INSTRUCTIONS

In a bowl, combine chicken, 1/2 cup sour cream, 1 1/2 teaspoon taco seasoning, half the can of soup, 1 cup cheese, onion, salsa and olives. Place 1/3 cup filling on each tortilla. Roll up and place seam-side down in a greased 13-by-9-inch baking dish. Combine remaining sour cream, taco seasoning and soup; pour over tortillas. Cover and bake at 350 degrees for 30 minutes or until heated through. Sprinkle with remaining cheese. Serve with shredded lettuce and chopped tomatoes. Top with additional salsa and olives if desired.