Buffalo Chicken Enchiladas

Ingredients

- 1 can condensed cream of chicken
- 1 cup sour cream ranch dip (made with pack or ranch)
- 2/3 cup chopped green onions
- 3 cups shredded chicken breast
- ¾ cup buffalo wing sauce
- 3 cups shredded cheddar cheese
- Flour tortillas
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Directions

1. Heat oven to 350 degrees. Spray 13x9 baking dish with pam.
2. In a medium bowl, mix dip, soup, and 1/3 of onions.
3. In separate bowl, mix buffalo sauce and shredded chicken.
4. Add 2 TBSP soup mixture through the middle of each tortilla.
5. Add ¼ cup shredded chicken mixture and a little bit of cheese.
6. Fold sides of tortilla, roll it and set it into dish.
7. Spoon and spread remaining soup mixture across the top.
8. Cover with foil.
9. Bake 40-45 minutes.
10. Remove from oven and sprinkle remaining cheese on top. Return to oven uncovered, for about 5 minutes longer or until cheese is melted.

♡ Made with love,

Brandy Amber ~♡