

## **Chicken Enchilada Filling** by Jan White

4 chicken breast, boil and shred (reserve broth)

2 cans Rotel & Tomatoes (do not drain)

2 cans chopped green chilies ( do not drain)

1 large onion chopped

3 tsp Cumin

Mix together and pack into pint jars. Remove air bubbles. Add reserved liquid or broth to the 1" Mark.

Add 1/2 tsp canning salt (optional). Wipe rims. Seal with hot lids and rings.

PC at pressure for your altitude for 75 minutes

To make enchiladas, put filling in a corn or flour tortilla. Roll up and place in casserole dish. Cover with 1 can cream of chicken soup mixed with carton of sour cream. Top with cheese and bake until hot through.

I cook at 425 for about 30 minutes covered then remove cover and add cheese and bake until cheese is melted.