

# Lt. Jeremy William's Chicken Spinach Enchiladas

Chicken....white meat breasts 4 lbs  
Cream cheese.....2 packages  
Enchilada sauce.....one can green enchilada sauce  
Corn.....one can cream corn  
Spinach..... Two frozen packages cream spinach  
Tortillas.....24-36 corn tortillas  
Tomatoes.....one can spicy diced tomatoes  
1 lb. grated cheese

Cut chicken into cubes. Sauté' for 10-15 minutes, add 2 tsp. chili powder, 1 tsp. cumin, 1tsp. garlic powder. Drain excess water from chicken, set aside.

Lightly sauté tortillas in cooking oil and set them aside.

Combine sauce, corn, spinach, cream cheese, and can of tomatoes to chicken. Cook on low heat for a few minutes. Roll chicken blend into corn tortilla and place in 2" deep baking dish. If you have chicken mixture left over, cover the enchiladas with the remainder chicken blend, and grated cheese. Bake for 30 minutes.