

## **Cheesy Chicken “Benchiladas”**

4 boneless, skinless chicken breasts  
8 oz. reduced fat sour cream  
8 oz. Ranch salad dressing  
10 flour tortillas  
jar of salsa  
3 cups shredded mexican-flavored cheese

Cook chicken breasts by preferred cooking method until cooked through. Set aside to cool a bit.

While chicken is cooling, mix up the sauce. In a large mixing bowl, combine half of the sour cream and half of the Ranch dressing. In a small bowl, combine the rest of the sour cream and Ranch dressing. Stir both until well combined. Shred or chop the cooked chicken and add to the large mixing bowl. Mix well with sauce.

Preheat the oven to 375°. Grease a 9 x 13” pan. Take one tortilla and top with a little less than 1 tbsp. of the sauce from the small bowl. Spread over the tortilla in an even layer. Add some of the chicken mixture to the center of the tortilla. Top with salsa to taste. Sprinkle with shredded cheese, to taste. Roll up tortilla and place, seam side down, in the prepared baking dish. Repeat with remaining ingredients.

Bake in preheated oven for 25-30 minutes (30 for a crispier tortilla). Allow to cool a few minutes before serving.

Adapted from [Annie's Eats](#)