

Angela39s Awesome Enchiladas

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

The secret to these awesome chicken enchiladas is in the seasonings I whipped these up on my own using ingredients I had on hand Shredding the chicken is the most timeconsuming step but its worth it in the end Serve with sour cream and a side of Spanish rice Give these babies a try

Ingredients

- - 2 pounds skinless
- boneless chicken breast meat - cut into chunks - 1 ¼ cups sour cream - 1 (10.5 ounce) can condensed cream of chicken soup - ¼ teaspoon chili powder - 1 tablespoon butter - 1 small onion
- chopped - 1 cup water - 1 bunch green onions
- chopped
- divided - 1 (4 ounce) can chopped green chiles
- drained - 1 (1.25 ounce) package mild taco seasoning mix - 1 teaspoon lime juice - ½ teaspoon onion powder - ½ teaspoon garlic powder - 5 (12 inch) flour tortillas - 3 cups shredded Cheddar cheese - 1 (10 ounce) can enchilada sauce - 1 (6 ounce) can sliced black olives
- drained

Instructions

1. Place chicken into a large pot and add water to cover. Bring to a boil over high heat
2. then reduce the heat to medium-low
3. cover
4. and simmer until chicken is no longer pink and the juices run clear
5. about 10 minutes. Dotdash Meredith Food Studios Remove from the pot and let sit until cool enough to handle
6. 5 to 10 minutes. Shred chicken with two forks. Combine sour cream
7. condensed soup
8. and chili powder in a saucepan. Bring to a simmer
9. stirring occasionally
10. then turn off the heat and cover to keep warm. At the same time
11. melt butter in a skillet over medium heat. Add onion; cook and stir until translucent
12. about 5 minutes. Add shredded chicken
13. water
14. 1/2 of the green onions
15. green chiles
16. and taco seasoning; simmer for 10 minutes. Stir in lime juice
17. onion powder
18. and garlic powder; simmer for 10 more minutes. Dotdash Meredith Food Studios Preheat the oven to 350 degrees F (175 degrees C). Stir 1 cup soup mixture into the skillet with the chicken. Spread remaining soup mixture over the bottom of a 9x13-inch baking dish. Fill each tortilla with 1/5 of the chicken mixture and about 5 tablespoons Cheddar cheese. Dotdash Meredith Food Studios Roll tortillas around filling and place enchiladas
19. seam-side down
20. into the baking dish. Pour enchilada sauce over top and sprinkle with remaining Cheddar
21. remaining green onions
22. and olives. Dotdash Meredith Food Studios Bake in the preheated oven until filling is heated through and cheese is melted and bubbling
23. about 25 minutes. Dotdash Meredith Food Studios