



Chicken Enchiladas with Creamy Green Chile Sauce

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

6

Description

This recipe for enchiladas with green chile sauce makes chicken and cheese-filled corn tortillas baked under a creamy sauce infused with hot peppers. Adjust the amount of chopped chiles to suit your taste.

Ingredients

- 2 tablespoons vegetable oil
- or more as needed - 12 corn tortillas - 3 cooked boneless skinless chicken breast halves
- shredded - 12 ounces shredded Monterey Jack cheese
- divided - $\frac{3}{4}$ cup minced onion - $\frac{1}{4}$ cup butter - $\frac{1}{4}$ cup all-purpose flour - 2 cups chicken broth - 1 cup sour cream - 1 (4 ounce) can chopped green chiles
- drained - $\frac{1}{2}$ cup chopped green onions - $\frac{1}{2}$ cup chopped fresh cilantro

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish. Heat 2 tablespoons oil in a skillet over medium-high heat. Fry tortillas (one at a time) for 5 seconds on each side to soften and make them pliable. Add more oil to the pan as needed. Dotdash Meredith Food Studios Drain between layers of paper towel and keep warm. Dotdash Meredith Food Studios Divide chicken
2. 10 ounces Monterey Jack cheese
3. and onion among 12 tortillas. Dotdash Meredith Food Studios Roll up each tortilla and place seam-side down in the prepared pan. Dotdash Meredith Food Studios Melt butter in a saucepan over medium heat. Add flour and whisk until mixture begins to boil. Slowly add chicken broth
4. stirring with a whisk until thickened. Mix in sour cream and green chiles
5. stirring occasionally. Heat thoroughly but do not boil. Dotdash Meredith Food Studios Pour mixture over enchiladas. Dotdash Meredith Food Studios Bake in the preheated oven until bubbly and heated through
6. about 20 minutes. Top with remaining Monterey Jack cheese and bake for 5 more minutes. Garnish with chopped green onions and cilantro. Dotdash Meredith Food Studios