



Jalapeño Cream Cheese Chicken Enchiladas

Jacob · 29/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

One of my favorite local Mexican restaurants serves a dish with jalapeño cream cheese and shredded chicken that is to die for I had been experimenting with dishes that contained those two ingredients and came up with this I get nothing but rave reviews from people who try it

Ingredients

- - 3 skinless
- boneless chicken breast halves - 1 teaspoon cayenne pepper - $\frac{1}{2}$ teaspoon garlic powder - salt and ground black pepper to taste - 2 tablespoons butter - 1 large onion
- minced - 2 jalapeño peppers
- seeded and minced (wear gloves) - 1 (8 ounce) package cream cheese - 1 tablespoon garlic powder - $\frac{1}{2}$ teaspoon cayenne pepper - $\frac{1}{2}$ teaspoon paprika - $\frac{1}{2}$ teaspoon chili powder - $\frac{1}{2}$ teaspoon ground cumin - 1 (28 ounce) can green enchilada sauce - 7 flour tortillas - 8 ounces shredded Monterey Jack cheese
- divided

Instructions

1. Preheat the oven to 350 degrees F (175 degrees C). Season chicken breasts with 1 teaspoon of cayenne pepper
2. 1/2 teaspoon of garlic powder
3. salt
4. and black pepper. Place into a baking dish. Bake in the preheated oven until the chicken is no longer pink inside and the juices run clear
5. about 30 to 35 minutes. Allow chicken to cool
6. and shred with two forks. Set chicken aside. Heat butter in a large nonstick skillet over medium heat
7. and cook the onion and jalapeños until the onion is translucent
8. about 5 minutes; stir in the cream cheese in chunks
9. and allow cream cheese to melt and soften. Stir in garlic powder
10. cayenne pepper
11. paprika
12. chili powder
13. and cumin. Mix in the cooked chicken meat; remove from heat. Pour half the green enchilada sauce into the bottom of a 9x13-inch baking dish. Lay tortillas out onto a work surface
14. and place chicken mixture in a line down the center of each tortilla; sprinkle with about 1 tablespoon of Monterey Jack cheese per tortilla. Roll up the tortillas
15. and place into the sauce in the dish
16. seam sides down; pour the remaining sauce over the enchiladas. Sprinkle remaining 4 ounces of Monterey Jack cheese over the top. Bake in the preheated oven until the filling is hot and bubbling and the cheese has melted
17. about 30 minutes.