

Chicken Enchiladas with Green Chili Sour Cream Sauce

by Cristeen Halle

SERVES

5 Servings of 2 Enchiladas

Ingredients

- 10-8" Flour Tortilla's
- 2 Cups Cooked, Shredded Chicken
- 2 Cups Shredded Monterey Jack Cheese
- 3 Tbsp Butter
- 3 Tbsp Flour
- 2 Cups Chicken Broth
- 1 Cup Sour Cream
- 1 (4 oz) Can Diced Green Chilies

Method

1. Preheat oven to 350. Spray a 9x13 Pan.
2. Mix Chicken and 1 cup cheese. Roll up in tortillas and place in pan.
3. In a saucepan melt butter, stir in flour and cook 1 minute.
4. Add broth and whisk until smooth. Heat over medium heat until thick and bubbly.
5. Stir in sour cream and chilies. No not bring to boil, you don't want curdled sour cream.
6. Pour over enchiladas and top with remaining cheese.

7. Bake 22 minutes and then under high broil for 3 minutes to brown the cheese.
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