Easy Chicken & Cheese Enchiladas with Green Chili Recipe

INGREDIENTS:
10 soft taco shells
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 chillie

HOW TO MAKE IT :
Preheat oven to 350 degrees.
Grease a 9×13 pan.
Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan.
In a sauce pan, melt butter, stir in flour and cook 1 minute. Add broth and whisk until smooth. Heat over medium heat until thick and bubbly. Stir in sour cream and chilies. Do not bring to boil, you don’t want curdled sour cream.
Pour over enchiladas and top with remaining cheese, and if you like diced green onions and black olives.
Bake 22 min covered, remove foil and then high broil for 3 min to brown the cheese.