

White Chicken Enchiladas

As you all know, I love chicken, that makes me want to try every single recipe for chicken out there! I choose only the good and tried recipes to share them with you guys! This white chicken enchiladas is one of a kind. I made it last night for dinner, it's was perfect! Check it out.

You'll Need

8-10 flour tortillas (soft taco size).
2 cups of cooked and shredded chicken.
2 cups of shredded Monterey Jack cheese.
3 tbsps of butter.
3 tbsps of flour.
2 cups of chicken broth.
1 cup of sour cream.
1 (4 oz) can of diced green chiles.

How to:

Mix the chicken with 1 cup of cheese then roll up in tortillas and place in a 9x13 sprayed pan (seam side down).

Melt the butter in a small pan over medium heat then whisk in the flour and cook for 1 minute while stirring. Add in the broth and whisk until smooth.

Once the sauce is thickened, turn off the heat and add in sour cream and chilies and mix until all combined.

Pour the sauce over the enchiladas and top with the remaining cheese.

In a preheated oven to 350°, bake for 20 to 25 minutes.

Easy, peasy and delicious! The tortillas filled with chicken, the sauce the cheese... Honestly guys, I fell in love with this recipe, you should definitely give it a try, it's worth it.