



## White Chicken Enchiladas

### Description

\*One key tip â?? if using corn tortillas, heat them in a little oil for 10 seconds per side before rolling. This will keep them from breaking\*

### Ingredients:

1.25lb Chicken  
1/2t Garlic Powder  
1/2t Onion Powder  
1/2t Paprika  
1/2t Cumin  
Salt and Pepper to Taste  
3T Flour  
3T Butter  
2C Chicken Broth  
1C Sour Cream  
4oz Green Chilis  
2C Monterey Jack  
12 Corn or Flour Tortillas



## Directions:

Preheat the oven to 425 and grease a baking dish. In a small dish mix the spices together and coat both sides of the chicken. Cook, remove and shred. In a bowl mix the chicken with 1C or the shredded cheese and set aside. In the same pan for the chicken, melt the butter and mix in the flour. Consistently stir until golden brown and then slowly mix in the broth. Once it starts to bubble remove the heat and add the sour cream, green chilis, salt and pepper. Roll a little chicken mixture into the tortilla, add to the baking dish, cover in the sauce, top with the cheese and bake for 20-25 minutes!

## Category

1. Grandma Recipes

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