

Green Chile Chicken Enchiladas

Uncle Lee loves enchiladas with sour cream and chicken, so Aunt Ky started looking. After a few attempts, this is the one she's sticking with. She doesn't make them exactly the same every time, but they're delicious every time. Not only does Uncle Lee enjoy them, but she often brings them to our family gatherings for all of us.

Ingredients

Filling

- 1 - 8-ounce cream cheese, softened
- 3 cups cooked, chopped chicken
- 2 - 4-ounce cans green chiles
- 1 - 15-ounce can northern beans (optional)

Sauce

- 2 tablespoons butter
- ½ cup onion, chopped
- 2 tablespoons flour
- ⅓ cup chicken broth
- ¼ cup milk
- ¼ teaspoon salt
- ¼ teaspoon pepper
- 1 - 15-ounce can green enchilada sauce
- ½ cup sour cream

Assembly

- 2 cups Monterey Jack cheese, shredded
- 10 soft taco size corn tortillas



Instructions

Filling

- ❖ Preheat oven to 375 degrees Fahrenheit. Grease a 9x13 pan.
- ❖ Combine softened cream cheese, chicken, green chiles, and beans (if using). Mix well.

Sauce

- ❖ Sauté the onion in the butter until translucent.
- ❖ Sprinkle in the flour and whisk well.
- ❖ Slowly whisk in the chicken broth and milk until smooth and silky. Let the sauce thicken on the heat stirring frequently.
- ❖ Add salt and pepper.
- ❖ Remove from the heat and stir in the enchilada sauce and sour cream.
- ❖ Pour ¼ cup of the sauce over the bottom of the 9x13.
- ❖ Fill each tortilla with chicken filling, then top with shredded cheese. (Save some cheese for the top of the enchiladas.)
- ❖ Roll each tortilla and place, seam-side down, in the 9x13. (The number of enchiladas you make will depend on the size of your tortillas.)
- ❖ Pour the white sauce over all of the enchiladas, then top with the remaining cheese.
- ❖ Bake for about 30 minutes or until the enchiladas are bubbling hot and browned.



"O taste and see that the LORD is good:
blessed is the man that trusteth in him."
Psalm 34:8