

White Chicken Enchiladas

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 (or greek yogurt)
1 (4 oz) can diced green chillies (these are not hot)

1. Preheat oven to 350 degrees. Grease a 9x13 pan
2. Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan.
3. 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.
4. Stir in sour cream and chilies. Do not bring to boil, you don't want curdled sour cream.
5. Pour over enchiladas and top with remaining cheese.
6. Bake 22 min and then under high broil for 3 min to brown the cheese.

1 quart of bottled chicken is the perfect amount for these.

Try using Pepper Jack Cheese to make it a bit more spicy

The broth in the quart is also the right amount .

