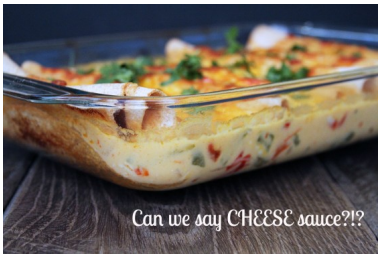
White Chicken Enchiladas

Description

Yah, Super rich. Super heavy. I'm not gonna lie, though, they were SCRUMDEEDLEYUMTIOUS!!! Not to mention they reheat AMAZINGLY.



Summary

Yield: 8
Prep Time: 1 hour
Category: Poultry
Cuisine: American

Ingredients

- 1 Jar Roasted Red Peppers
- 1 onion diced
- 1 small can diced jalapenos
- 1 tbsp canola oil
- 2 1/2 cup Cooked Chicken
- 3 cup chicken broth
- 1 1/2 cup heavy cream
- 1 tsp paprika
- 4 tbsp butter
- 1/4 cup flour
- 2 1/2 cup grated monterey jack cheese
- 1 cup sour cream

Instructions

Heat canola oil over medium high heat in a large skillet and saute onion and jalapeno until translucent (2-3 minutes). Add shredded chicken and then stir in 1 cup of chicken broth and 1 cup of heavy cream. Add 1/2 teaspoon of paprika, a pinch of salt, and 1/2 of the chopped peppers. Stir until combined, allow to cook for a couple minutes, reduce heat and set aside until ready to use.

In a separate skillet over medium-high heat, melt the butter, and sprinkle in the flour. Whisk it together until combined and continue whisking while it cooks for 1 minute. Pour in remaining 2 cups chicken broth, stirring constantly to combine well and cook for 1-2 minutes until mixture is smooth. Pour in Remaining heavy cream, remaining paprika, and 1 1/2 cups grated cheese. Lastly, stir in the sour cream and the rest of the chopped peppers. Taste the sauce and add salt if needed. Also, if mixture is too thick, add additional chicken stock.

Warm tortillas in microwave until they are very soft. Place a small amount of chicken mixture and a pinch of cheese in the center of each tortilla, fold over the edges, and place seam side down in a greased baking pan. Pour the sauce over the top, sprinkle with remaining cheese, and bake for 20-25 minutes or until bubbly. Serve with a sprinkle of cilantro, sour cream, and salsa.