

Chicken Enchiladas

Adapted from Rhee Drummond's White Chicken Enchiladas

PREP: 45 MINS (plus baking time) YIELD: Serves 6

Ingredients:

2 1/2 c. cooked, shredded Chicken

2 cups Chicken broth

1/4 cup Canola oil (or any neutral oil, like vegetable oil), divided

12 whole Corn tortillas

1 large Onion, diced

3 4-ounce cans Whole green chilies, diced

1 Whole jalapeno, seeded and finely diced (optional)

1 teaspoon Paprika

1/2 cup Heavy cream

2 Tablespoons Butter (preferably unsalted)

2 Tablespoons Flour

1 cup Sour cream

2 1/2 cup Monterey Jack cheese, grated

Salt and pepper, to taste

Toppings (optional):

Avocado or guacamole

Salsa

Sour cream

Cilantro, chopped

Preliminary Instructions:

1. Wash hands and put on an apron.
2. Preheat the oven to 350 degrees Fahrenheit.
3. Pre-measure the ingredients.
4. Stack several layers of paper towels and arrange them on a cutting board or a baking sheet.

5. Lightly oil a 9x13-inch casserole dish.

Tortilla Instructions*:

1. In a large skillet, heat the oil over medium-high heat.
2. Quickly heat the tortillas on both sides for no longer than 20 seconds per side, just to soften (do not allow to become crisp.).
3. Place the heated tortillas on the stack of paper towels to drain.

*Alternately (if you're running short on time), stack them on a plate and microwave them on a medium setting for 20-30 seconds, just enough to make them pliable.

Chicken Filling Instructions:

1. In the same skillet, heat the remaining oil, the onions and the jalapenos over medium heat and saute until the onions are translucent, about 4 minutes.
2. Stir in half of the green chilies and half of the paprika, 1/2 cup chicken broth, and the cream. Bring to a simmer, reduce sauce by about 1/3, and then turn off the heat and set aside.

Cheese Sauce Instructions:

1. In a medium-size saucepan, melt the butter. Whisk in the flour and salt and cook over medium heat for about 1-2 minutes, until the mixture smells slightly nutty but hasn't browned.
2. Whisk in 1 1/2 cups chicken broth and cook for another several minutes, whisking constantly, until the mixture thickens.
4. Reduce the heat to low, stir in the remaining chilis, followed by the sour cream.
5. Stir in the remaining paprika and 1 1/2 cups grated cheese until melted.
6. Season to taste.

Enchilada Instructions:**

1. To assemble, spoon the chicken mixture into a tortilla and sprinkle with cheese.
2. Roll up the tortilla and place, seam side down, in the casserole dish.*
3. Repeat with the remaining tortillas.

4. Pour cheese sauce over the tortillas and top with extra cheese (optional),
5. Bake at 350 degrees Fahrenheit for 30 minutes.
6. Remove from the oven and sprinkle generously with chopped cilantro.
7. Serve with salsa, if desired.

**Alternately, if cooking with small children (or if you're just in a hurry), simply layer half the tortillas lasagna-style at the bottom of the casserole dish and evenly spread half of the filling over the tortillas. Repeat with the remaining tortillas, followed by the remaining filling. Pour the sauce over the casserole and sprinkle with the extra cheese.