

Easy Creamy White Chicken Enchiladas

Pairs perfectly with our [Michael Ros 2023 Sauvignon Blanc](#)

Cook Time: 25 minutes | **Servings:** Serves 4

Ingredients

- 2 cups shredded, cooked chicken (can use a store-bought rotisserie chicken)
- 10 flour tortillas (taco size)
- 2 cups shredded Monterey Jack cheese (or mozzarella)
- 3 tbsp butter
- 3 tbsp flour
- 2 cups chicken broth
- 1 cup sour cream
- 1 (4 oz) can diced green chiles
- salt & pepper & Adobo seasoning, to taste

Directions

- Preheat oven to 350F degrees. Spray 9 x 13 baking dish with nonstick cooking spray.
- In a medium-sized bowl, mix together cooked, shredded chicken with one cup of shredded cheese along with salt, pepper and Adobo seasoning.
- Place chicken mixture into each of the flour tortillas.
- Roll them all up and place them in the prepared baking dish.
- In a medium sauce pan, melt butter.
- Whisk in flour and let cook and thicken for 1 minute (don't let it burn).
- Add chicken broth and whisk until smooth.
- Stir in sour cream and green chiles. Be sure not to let the mixture boil.
- Take sauce off the heat and pour it over the enchiladas.
- Top with remaining shredded cheese.
- Bake for about 20-25 minutes.
- If you'd like, you can turn the broiler on high and broil these for a minute or two until cheese is slightly browned and bubbly.

Source: justcookwell.com