

Sour Cream Chicken Enchiladas

yield: 9"X13" pan, serving 8-10

Ingredients:

1 1/2 pounds boneless skinless chicken breasts, cooked and chopped
3 tablespoons unsalted butter
3 tablespoons all-purpose flour
1 cup chicken broth
16 ounces sour cream
1 1/3 cups heavy cream
3 tablespoons chopped onion
Kosher salt
freshly ground black pepper
12 corn tortillas, torn into quarters
16 oz Monterrey Jack cheese, grated
pickled jalapeño peppers (optional)

Directions:

Preheat oven to 350 degrees.

Melt the butter in a medium saucepan over medium-high heat. Stir in the flour. Cook, stirring constantly, until the flour and butter are blended and bubbly, about one minute.

Stir in the chicken broth and bring to a simmer, stirring constantly, about two to three minutes.

Mix in the sour cream, heavy cream, grated onion, 2 teaspoons salt, and 1 teaspoon pepper. Increase the heat to high and bring to a boil. Remove from the heat.

Layer half of the torn tortillas in the bottom of an oven-safe 9X13 (4-quart) baking dish.

Add all of the chicken, half of the the cheese, and the remaining torn tortillas.

Pour all of the sour cream sauce over the layered mixture.

Top with the remaining cheese and pickled jalapeños (if using).

Bake uncovered at 350 for 30 minutes until bubbly and hot.