

# Creamy Chicken Enchiladas

THE SAUCE AND GRAVY



CHANNEL



<https://youtu.be/QRcPFoluiBo>

Makes 8 eight-inch enchiladas

These creamy chicken enchiladas are loaded with tender shredded chicken, melty cheese, and a rich homemade cheese sauce that takes comfort food to the next level. The smoky chipotle, cumin, and diced tomatoes with chilis bring just enough flavor and warmth without overpowering the creamy texture. Baked until bubbly and golden brown, these enchiladas are perfect for weeknight dinners, family gatherings, or anytime you need a hearty homemade meal that everyone will love.

## Ingredients

1 lb. (500 g) chicken, cooked and shredded

2 cups (226 g) shredded cheddar and Monterey Jack cheese blend

Dash of chipotle chili powder

Touch of cumin

One 10 oz. (283 g) can diced tomatoes and chilis

8 eight-inch (20 cm) flour tortillas

3 tbsp (42 g) unsalted butter

3 tbsp (24 g) all-purpose flour

1<sup>3</sup>/<sub>4</sub> cups (438 ml) chicken stock

8 oz. (226 g) cream cheese

Salt and black pepper to taste

## To Make the Enchiladas

To a mixing bowl, add the cooked and shredded chicken, 1<sup>1</sup>/<sub>2</sub> cups (169 g) of shredded cheddar and Monterey Jack cheese blend, a dash of chipotle chili powder, a touch of cumin, half the can of diced

tomatoes and chilis (without any of the liquid - reserve it for the sauce), salt and black pepper. Stir well to combine.

Place a tortilla on a work surface. Add 2 to 3 spoons of the chicken mixture to the top third of the tortilla. Take the filled portion of the tortilla and roll it down towards the bottom part of the tortilla.

Place it in a greased 9x13 inch (23x33 cm) baking dish seam-side down. Repeat the process for the remaining 7 tortillas.

### **To Make the Cheese Sauce**

Add the butter to a saucepan over medium heat and melt it down.

Sprinkle the flour onto the butter, frequently whisk and cook for 2 to 3 minutes.

Add the chicken stock (cool or room temperature) and whisk well.

Then add the remaining half can of the diced tomatoes and chilis (with its liquid) and mix.

Once hot, add the cream cheese in batches (room temperature cheese works best). Stir frequently until the sauce is smooth and thick.

Taste and adjust the seasoning by adding salt and black pepper if needed.

### **To Bake the Enchiladas**

Pour the sauce evenly on top of the enchiladas that are in the baking dish. Scatter the remaining  $\frac{1}{2}$  cup (57 g) shredded cheddar and Monterey Jack cheese blend over the top.

Bake, uncovered, in a pre-heated oven at 350°F (176°C) for 30 minutes or until golden brown and bubbly on the sides.

### **Tips & Substitutions**

Rotisserie chicken works extremely well in this recipe and can save a lot of prep time while still adding plenty of flavor.

Allowing the cream cheese to come to room temperature before adding it to the sauce helps it melt smoothly and prevents lumps.

If you prefer spicier enchiladas, add extra chipotle chili powder, diced jalapeños, or a few dashes of hot sauce to the filling or sauce.

Corn tortillas can be substituted for flour tortillas if preferred, though flour tortillas tend to stay softer and creamier in this style of enchilada recipe.

Pepper Jack cheese can be used in place of Monterey Jack if you want a little more heat and extra flavor.

If the sauce becomes too thick, simply whisk in a splash of additional chicken stock until it reaches your desired consistency.

These enchiladas pair really well with Mexican rice, refried beans, roasted vegetables, or a simple side salad.