

Chicken Enchilada Casserole

(Enchiladas de Pollo y Queso)

1 ½ cup onions, chopped

¾ cup red, yellow, or combination bell peppers, chopped

2 Tbls. butter

3 cups cooked chicken, chopped

3 Tbls. butter

¼ cup all-purpose flour

1 teas. ground coriander seed

1 teas. ground cumin

¾ teas salt

2 ½ cups chicken broth

1 cup sour cream

2 – 4 oz cans green chili peppers, rinsed, seeded, and chopped (or, if you like it spicier, use 1 can green chilies and 1 can jalapeno peppers; roasted fresh poblano chilies are also excellent in this dish)

2 to 2 ½ cups grated Monterey jack cheese (or use a combination of jack and asiago or cheddar)

8 burrito size flour tortillas, or 12 – 6" flour tortillas (if you prefer corn, those work, too)

1. Preheat oven to 350 degrees.

2. In a large heavy bottomed sauce pan or Dutch oven melt 2 tablespoons butter and cook onion and peppers until tender. 5 – 7 minutes.



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3. In a large bowl, combine chopped chicken and green chilies. Add onions and peppers. Combine and set aside.

4. In same saucepan, melt 3 tablespoons butter. Blend in flour, coriander, cumin, and salt. Stir in chicken broth all at once. Whisk until smooth. Cook and stir until thickened and bubbly.

5. Remove from heat. Stir in sour cream and ¾ cup of cheese.

6. Add 2/3 cup of sauce to chicken mixture. Stir to combine.

7. Dip a tortilla into the hot sauce to soften. Fill with about ¼ to 1/3 cup of chicken mixture. Roll up and arrange in 13x9x2 baking dish. Repeat with remaining tortillas and chicken mixture until dish is full.

8. Pour remaining sauce over filled casserole dish. Spread remaining cheese on top.

9. Bake uncovered for about 25 minutes or until lightly browned and bubbly.

Yield: 6 generous servings



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