

## **Chicken Enchilada Casserole**

*(Enchiladas de Pollo y Queso)*

*1 ½ cup onions, 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 Tbls. butter*

*3 cups cooked chicken, chopped*

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

*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.*
  - 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*