



Choco Fever Dream

Creamy White Chicken Enchiladas – Easy Mexican Dinner

15 min

Prep time

4

Servings

25 min

Cook time

Easy

Difficulty

40 min

Total time

Mexican

Cuisine

Ingredients

Filling

- ☐ 2 cups shredded rotisserie chicken
- ☐ 1 cup shredded sharp cheddar cheese
- ☐ 1 cup shredded Monterey Jack cheese
- ☐ 2 cloves garlic, minced
- ☐ 1 tsp ground cumin
- ☐ 1 tsp smoked paprika
- ☐ 1/2 tsp garlic powder
- ☐ 1/2 tsp salt
- ☐ 1/4 tsp freshly ground black pepper

- ☐ 1 tbsp fresh lime juice

Sauce and Assembly

- ☐ 8 medium flour tortillas
- ☐ 1 cup sour cream
- ☐ 1/2 cup heavy cream
- ☐ 1 cup roasted green chilies, chopped (or 1 can (12 oz) roasted green chilies, drained)
- ☐ 1/2 cup shredded cheese for topping (cheddar or blend)

Garnish

- ☐ Fresh cilantro, chopped, for garnish (optional)

Instructions

- 1 First things first, let's get the oven warming up to 350°F (175°C). While that's heating, just lightly grease your 8-inch baking dish with some non-stick spray or a little bit of oil so nothing sticks.
- 2 Grab a large bowl and toss in your 2 cups shredded rotisserie chicken, the 1 cup shredded sharp cheddar cheese, 1 cup shredded Monterey Jack cheese, and those 2 cloves garlic, minced. Stir in the 1 tsp ground cumin, 1 tsp smoked paprika, 1/2 tsp garlic powder, 1/2 tsp salt, 1/4 tsp freshly ground black pepper, and 1 tbsp fresh lime juice. Just mix it all together until it's well blended and smelling lovely.
- 3 Now, pop those 8 medium flour tortillas in the microwave for about 10–15 seconds. Honestly, this is the secret to making them pliable so they don't tear when you're rolling them. Oops, don't overdo it or they'll get tough!
- 4 Lay a warm tortilla flat on your counter. Spoon about 1/4 cup of that chicken-cheese mixture right into the center. Just leave a small border around the edges so the filling doesn't spill out while you're working.
- 5 Roll the tortilla up tightly, tucking the ends underneath. Place it seam side down in your prepared dish. Just keep going until they're all in there, creating a snug little stack.

- 6 In a medium bowl, whisk together the 1 cup sour cream, 1/2 cup heavy cream, and the 1 cup roasted green chilies, chopped. Whisk until it's smooth and velvety. I usually add a pinch of salt and pepper here just to taste.
- 7 Pour that creamy green-chile sour cream sauce evenly over your rolled enchiladas. Make sure every single one is coated. Then, sprinkle that 1/2 cup shredded cheese for topping over the sauce.
- 8 Cover the dish tightly with aluminum foil and bake for 18 minutes. After that, take the foil off and bake for another 7 minutes. You're looking for that cheese to be melted, bubbly, and just a bit golden.
- 9 Take them out of the oven and—this is the hard part—let them rest for 5 minutes to set. If you're feeling fancy, garnish with fresh cilantro, chopped. I love serving mine with lime wedges or some sliced avocado.

Nutrition per serving

580 kcal

Calories

38 g

Protein

34 g

Carbs

32 g

Fat

Tips & notes

- Using rotisserie chicken makes this so much faster on a weeknight.
- The lime juice in the filling adds a brightness that cuts through the rich cream sauce.
- Don't skip the resting time; it keeps the enchiladas from falling apart when you plate them.