

Choco Fever Dream

White Chicken Enchiladas – Easy 30-Minute Recipe

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken, shredded
- [ ] 8 corn tortillas
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1/2 cup sour cream
- [ ] 1 cup chicken broth
- [ ] 1 cup half-and-half
- [ ] 2 tbsp butter
- [ ] 2 green chilies, finely chopped
- [ ] 1 tsp ground cumin
- [ ] 1/2 tsp smoked paprika
- [ ] Juice of 1 lime
- [ ] Fresh cilantro, chopped for garnish
- [ ] Salt and pepper to taste

Instructions

1. Warm the corn tortillas: wrap them in a damp kitchen towel and microwave for 30 seconds, or steam briefly until pliable.
2. In a skillet, melt butter over medium heat, add green chilies, cumin, and smoked paprika; sauté 1 minute until fragrant.
3. Add shredded chicken, stir to coat, then pour in chicken broth and half-and-half. Bring to a gentle simmer, whisking occasionally, until the sauce thickens, about 5-7 minutes.
4. Stir in sour cream and half of the shredded cheeses, letting them melt into the sauce. Season with salt, pepper, and lime juice. Remove from heat.
5. Spread a thin layer of sauce on the bottom of a 9×13 baking dish. Fill each tortilla with chicken mixture, roll, and place seam-side down in the dish.
6. Pour the remaining sauce over the rolled enchiladas, sprinkle the remaining cheese on top, and cover with foil.
7. Bake in a pre-heated oven at 375°F (190°C) for 15 minutes, then remove foil and bake another 5 minutes until the cheese is golden and bubbly.
8. Garnish with fresh cilantro and a extra squeeze of lime before serving.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce looks too thick, thin it with a splash of extra broth.
- For a spicier kick, add a pinch of cayenne to the sauce.
- Feel free to substitute chicken with turkey breast for a leaner option.