

Chicken Enchiladas with Green Chili Sauce

Category: Mexican

Servings: 4

Rating: 10

Source: All New Good Housekeeping CkBk

Description:

This is one of the best (and easiest) enchilada recipes ever. Hint: I used some sharp cheddar as well as the Jack cheese and used about a cup of cheese total - but I love melted cheese.

Ingredients:

green chiles	1 can (4 oz.) chopped, mild, undrained
cilantro	3/4 cup loosely packed leaves & stems
green onion	3, sliced
sliced pickled jalapeno	2 Tbsp
lime juice	2 Tbsp
salt	1/4 tsp
water	1/3 cup
flour tortilla	4 (8 inch)
chicken	8 oz. (2 cups) cooked, shredded
whipping cream	1/4 cup
Monterey Jack cheese	3 oz, 3/4 cup, shredded

Instructions:

Preheat oven to 350. Grease an 11" x 7" baking dish.

In a blender, combine first seven ingredients and puree till smooth. Transfer to 8" skillet and heat to boiling over medium heat. Boil 2 minutes. Dip one side of each tortilla in sauce; spread 1 Tbsp sauce over the other (dry) side of tortilla and top with chicken. Roll up and place, seam side down, in baking dish.

Stir cream into remaining sauce in skillet and pour over tortillas. Cover with foil and bake 15 minutes. Remove foil; sprinkle with cheese and bake till cheese has melted (5 to 7 minutes longer.)