

Treasure Barrel

Creamy White Chicken Enchiladas

20 min Prep time	**30 min** Cook time	**50 min** Total time
6 Servings	**Medium** Difficulty	**Mexican-American** Cuisine

Ingredients

Filling

- [ ] 2.5 lbs cooked chicken breast, shredded (approx 3 cups)
- [ ] 1 cup shredded Monterey Jack cheese
- [ ] 12 small 5-inch flour tortillas

Green Chile Sour Cream Sauce

- [ ] 1 cup sour cream
- [ ] ½ cup salsa verde or green chile sauce
- [ ] 2 tbsp green chile paste or puree
- [ ] 2 cloves garlic, minced
- [ ] 1 tsp smoked paprika
- [ ] ½ tsp ground cumin
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper, to taste

Topping & Finish

- [ ] 1 cup shredded Monterey Jack cheese
- [ ] ½ cup shredded mozzarella cheese
- [ ] ½ cup grated Parmesan cheese
- [ ] 1 tbsp butter, melted

Optional Garnish

- [ ] chopped cilantro
- [ ] sliced black olives
- [ ] lime wedges
- [ ] diced avocado

Instructions

1. First things first, go ahead and preheat your oven to 375°F (190°C). I usually just grease my 9x13 inch baking dish with a bit of butter or oil so nothing sticks to the edges, which is always a relief later.

2. Now, let's make that lovely sauce. In a medium bowl, whisk together your sour cream, salsa verde, green chile paste, minced garlic, smoked paprika, cumin, olive oil, salt, and pepper. Just keep whisking until it's all smooth and creamy.

3. In a large mixing bowl, gently combine the shredded chicken with 1 cup of Monterey Jack cheese. I like to whisk these together just enough so the cheese is distributed evenly—every bite should have a bit of that melty goodness.

4. So, here is a little trick: warm each tortilla for about 20 seconds in the microwave or a dry skillet. It makes them so much more pliable. Once warm, roll them out in a single row across the bottom of your dish, letting them overlap just a tiny bit.

5. Now for the filling. Carefully put about 2/3 cup of the chicken-cheese mixture into each tortilla. Roll them up tightly, seam side down, and tuck them snugly into the dish. It's a bit like a puzzle, but it's quite satisfying once they're all in there.

6. Pour that prepared green chile sour cream sauce right over the top, making sure every single enchilada is fully coated. Sprinkle the remaining ½ cup of Monterey Jack, the mozzarella, and the grated Parmesan over everything. Then, just dot the top with your melted butter for a beautiful finish.

7. Cover the dish with aluminum foil and pop it in the oven for 20 minutes. After that, remove the foil and bake for another 10–12 minutes. You're looking for the cheese to be bubbly and just a little bit golden.

8. I know it smells amazing, but let them rest for about 5 minutes. This helps everything set. Then, if you like, sprinkle on some freshly chopped cilantro, sliced olives, and a little squeeze of lime for some brightness.

9. Serve them hot! I honestly love them with extra sour cream, diced avocado, or maybe a side of Mexican rice, guacamole, or a crisp green salad to balance things out.

Nutrition per serving

580 kcal	38 g	34 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- Warm your tortillas before rolling them; this prevents cracking and makes them easier to work with.
- Use leftover rotisserie chicken for a flavor boost, or add a diced jalapeño to the filling for a bit of heat.
- Stir a tablespoon of heavy cream into the sauce for an even richer, silkier texture.