



#MakeItGAP

RECIPES

EASY CHICKEN ENCHILADAS

YIELD: Serves 4

INGREDIENTS:

- 2 Tbsp. butter
- 1/4 cup all-purpose flour
- 2-1/2 cups chicken broth
- 1 tsp. dried coriander
- 1 can (4 ounces) chopped green chiles, *divided*
- 2 cups cubed cooked chicken
- 1 cup shredded Monterey Jack cheese
- 8 flour tortillas (8 inches), warmed
- 1 cup shredded cheddar cheese

PREPARATION:

Melt butter in a large saucepan. Stir in flour until smooth. Gradually add broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in coriander and half of the chiles. In a large bowl, combine the chicken, Monterey Jack cheese and remaining chilies.

Spoon 1/3 cup chicken mixture onto each tortilla; roll up. Place seam side down in an ungreased 13x9-in. baking dish. Pour sauce over enchiladas. Sprinkle with cheddar cheese.

Bake, uncovered, at 375° F for 15-18 minutes or until heated through and cheese is melted.

Recipe adapted from tasteofhome.com