YIELD: 4 Servings

INGREDIENTS:
2 Tbsp. butter
1/4 cup all-purpose flour
2 1/2 cups chicken broth
1 tsp. dried coriander
1 can (4 oz.) chopped green chiles, divided
2 cups cubed cooked turkey
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 turkey, Monterey Jack cheese and remaining chilies.

Spoon 1/3 cup turkey mixture onto each tortilla; roll up. Place seam side down in an ungreased 13x9 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.