

# WHITE CHICKEN ENCHILADAS

## Ingredients

10 flour tortillas	3 Tbsp flour
3 cups cooked shredded chicken (rotisserie used)	2 cups chicken broth
3 cups Monterey Jack cheese, shredded & divided	1 8-oz block cream cheese, room temp, cut in cubes
3 Tbsp unsalted butter	7 oz can diced mild green chilies
	2 to 3 Tbsp fresh green onions, thinly sliced

## Directions

1. Spray a 9x13 baking dish with cooking spray. Preheat oven to 350 degrees.
2. In a small bowl, combine chicken and 1 cup of Monterey Jack cheese. Fill tortillas with this mixture and roll each one up then place seam-side down in prepared pan.
3. Melt butter in a skillet; add flour over melted butter and whisk to combine. Cook for 1 minute to remove flour taste. Remove from heat and add chicken broth, cream cheese, and chilies. Place back on heat and whisk until the sauce is smooth and the cheese is completely melted. It will have thickened and will be bubbly.
4. Pour sauce over enchiladas and add remaining cheese over top. Bake in preheated oven for 20 to 25 minutes or until the enchiladas are heated through and the sauce is bubbly. Turn on broiler and broil until the top is nicely golden. Top with chopped green onions and serve.