

chattavore

MAKE-AHEAD WHITE CHICKEN ENCHILADAS

serves 4

Prep time: 10 minutes

Cook time: 45 minutes

- 2 tablespoons butter
 - 1 medium onion, chopped
 - 2 red, yellow, or orange bell peppers, seeded, quartered, and sliced
 - 1 jalapeño, seeded and diced
 - 2 tablespoons flour
 - 1 cup heavy cream
 - 1/2 cup sour cream
 - 8 ounces Monterey Jack cheese, shredded and divided
 - salt and pepper to taste
 - 2 cups shredded chicken (I used smoked chicken, which was a fantastic idea)
 - 8-ounce can salsa verde, divided
 - 8 corn tortillas
 - toppings: sour cream, chopped cilantro, avocado
1. Melt the butter in a medium skillet over medium heat. Add the onion and cook until beginning to turn translucent. Add the bell pepper and jalapeño and cook until tender.
 2. Sprinkle the flour over the cooked vegetables. Cook and stir for one minute. Add the cream and cook until thickened. Remove from heat and whisk in the sour cream and 1/4 of the cheese until smooth. Add salt and pepper to taste. Pour into a covered bowl and store in the refrigerator.
 3. Combine the chicken with half of the salsa verde. Pour the remaining salsa into a bowl and store in the refrigerator. Wrap the tortillas in paper towels and microwave for 30 seconds.
 4. Place 1/4 cup of the chicken and a tablespoon of cheese into each tortilla and carefully roll up (some of them will probably break, but that's okay!). Arrange the tortillas in 2-2.5 quart oblong baking dish. Cover and store in refrigerator. Place the remaining cheese in a bag or covered bowl and store in refrigerator.
 5. To finish the dish: Preheat the oven to 350 degrees. Heat the sauce in the microwave or a small saucepan until it reaches a pourable consistency. Spread over the top of the enchiladas. Sprinkle with remaining cheese. Bake for 20-25 minutes, until cheese is browned. Serve immediately with remaining salsa and other desired toppings.