

LA CASITA SOUR CREAM ENCHILADA SAUCE

CATEGORY Dinner

COOK TIME 20 – 30 minutes

INGREDIENTS

- 3 tablespoons butter
- 3 tablespoons white all purpose flour
- 2 cups chicken broth (keep 1/2 cup to the side to thin out the sauce to your liking – so you may not use the whole 2 cups)
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1 cup sour cream
- 1/4 cup shredded cheddar cheese

NOTES FROM LA CASITA

In the kitchen, I keep things simple to save time and while the "enchilada" may seem like a lot of work, it's actually very simple to prep and make. Here's the secret to making a great sour cream enchilada sauce....you've got to make a roux first! I've found no way around it and it's very simple. 1 tablespoon butter and 1 tablespoon of flour and you're off to the races.



DIRECTIONS

1. Preheat the oven to 350°F.
2. In a large bowl, combine cooked shredded chicken with 1/4 cup enchilada sauce. Season with salt and pepper to taste.
3. Warm the tortillas in a microwave for 1 minute, flipping them halfway through until they're warm and pliable.
4. Assemble the enchiladas by filling each tortilla evenly with the shredded chicken mixture and a generous pinch of shredded cheese. Roll them tightly to close and place in a large baking dish seam side down.
5. Pour the remaining enchilada sauce over the tortillas and then top them with the remaining cheese.
6. Bake for 20 minutes until the cheese is melted and bubbly.
7. Serve.

