

A Sutherland Belle

White Chicken Enchiladas

INGREDIENTS

For the Chicken

- 1 pound chicken breasts, flattened
- 3 cloves garlic
- 1 medium onion, roughly chopped
- ¼ cup fresh cilantro, roughly chopped, plus more for topping
- 2 teaspoons cumin
- 2 teaspoons oregano
- ¼ teaspoon black pepper
- 2 tablespoons extra-virgin olive oil
- 8-10 small flour tortillas
- 3½ cups (12 ounces) shredded Monterey jack cheese, divided (do not use pre-shredded cheese)

For the Sauce

- 4 tablespoons unsalted butter
- 3 tablespoons flour
- 2 cups chicken broth
- 1 cup sour cream
- 1 (4-ounce) can diced green chilies

INSTRUCTIONS

For the Chicken

1. Spray a 9x13-inch baking dish with cooking spray and set aside. Preheat oven to 350°F (177°C).
2. Combine garlic, onion, cilantro, cumin, oregano, salt, pepper, and olive oil in a food processor. Pulse until well blended.
3. To flatten a chicken, place the breasts between two sheets of plastic wrap or parchment paper on a cutting board. Use the flat side of a meat mallet or rolling pin to gently pound the chicken until it reaches a uniform thickness (about 1/4 inch thick), working from the thickest part of the breasts outward.
4. Place chicken on broiler pan and season with salt. Spread with the garlic-onion mixture. Broil for 7-8 minutes per side or until cooked; set aside until cool enough to shred.

5. In a small bowl, combine chicken and 1½ cups of Monterey Jack cheese. Fill tortillas (8-10) with this mixture and roll each one up, then place seam side down in the prepared pan.

For the Sauce

1. Melt the butter in a skillet. Sprinkle flour over melted butter and whisk to combine. Cook for 1-2 minutes to remove the flour taste.
2. Remove the skillet from heat and whisk in broth. Place back on the heat and cook until the mixture has thickened and is bubbly. Let the sauce cool for 3-5 minutes. Add sour cream and green chilies. Stir until the sauce is smooth and the sour cream is completely dissolved.
3. Pour sauce over enchiladas and add the remaining 2½ cups of cheese over top. Bake in the preheated oven for 20-25 minutes or until the enchiladas are heated through and the sauce is bubbly. Turn on the broiler and broil until the top is nicely golden.
4. Top with chopped lettuce, Pico de Gallo, and fresh guacamole.