White Chicken Enchiladas Recipe

White Chicken Enchiladas make a meal the whole family loves. This simple white chicken enchiladas recipe works great as a make-ahead meal, too!
Author: Robyn Stone | Add a Pinch
Serves: 8
Ingredients

- 8 (8-inch) tortillas
- 3 skinless, boneless chicken breasts or thighs, shredded
- 2 cups shredded Monterey Jack cheese
- 3 tablespoons butter
- 3 tablespoons all-purpose flour
- 2 cups chicken stock or chicken broth
- 1 cup Greek yogurt or sour cream
- 1 (4 oz) can diced green chilies with liquid
- ½ teaspoon ground cumin
- ½ teaspoon salt
- ½ teaspoon white pepper or black pepper, if you prefer

Instructions

1. Preheat oven to 350º F. Spray a 9x13 baking dish with nonstick cooking spray and set aside.
2. Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan.
3. Melt butter in a medium saucepan. Whisk in flour and cook until lightly browned, about 1 minute. Add broth and whisk until smooth. Heat over medium heat until thick and bubbly. Remove from heat and stir in yogurt or sour cream, and chilies, including the liquid, cumin, salt and pepper. Pour the sauce over enchiladas and top with remaining cheese.
4. Place in preheated oven and bake 25 minutes. Remove from oven and serve.