

Betty's Chicken Enchiladas with Salsa Verde



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In this video, Betty demonstrates how to make Chicken Enchiladas with Salsa Verde. These are flour tortillas, stuffed with a mixture of shredded chicken, sour cream, cilantro, green chiles, and Pepper Jack cheese, baked in the oven, and then topped with salsa verde and toppings, such as chopped tomatoes, green onion, avocado, black olives, cilantro, and sour cream. Scrumptious!

Ingredients:

3 cups shredded, cooked chicken (I cooked salted boneless, skinless chicken breasts in a crock pot for 8 hours until tender, but, if you have leftover chicken, that would be perfect!)

2 cups shredded Pepper Jack cheese

4-oz. can diced green chiles, drained

½ cup sour cream

1/3 cup chopped fresh cilantro

pkg. of ten 8-inch soft taco flour tortillas (I only used 9 of them.)

cooking oil spray

16-oz. jar salsa verde

Toppings: sour cream chopped tomatoes chopped avocados chopped green onions sliced black olives
chopped fresh cilantro

In a large bowl, combine 3 cups shredded, cooked chicken, 2 cups shredded Pepper Jack cheese, a 4-oz. can of drained green chiles, ½ cup sour cream, and 1/3 cup chopped fresh cilantro. Mix well. Spoon about 1/10 of chicken mixture down the center of each flour tortilla and roll up. Place in a 13-inch by 9-inch by 2-inch baking dish which has been sprayed with cooking oil spray. Place each tortilla seam side down, and fit them closely together. Spray the top of the rolled tortillas with cooking oil spray. Bake at 350 degrees for 30 to 35 minutes, or until golden. Remove from oven and spoon a 16-oz. jar of salsa verde over the hot enchiladas. Top with sour cream, chopped tomatoes, chopped avocados, chopped green onions, sliced black olives, and chopped fresh cilantro. Serve immediately! This is a great, healthy, *beautiful* one-dish meal that is great for parties, or any meal! I hope you enjoy it! --Betty ☐