

Chicken Enchiladas Verdes

From The Larissa Monologues at blog.larissamarks.com

Prep time: 10 minutes

Yield: 6-8 servings

Ingredients

- 1/2 rotisserie chicken, shredded (about 2 cups)
- 1 16-ounce container sour cream
- 3 cups shredded Mexican cheese
- Corn tortillas, about 15
- 14-ounce can green chile enchilada sauce (I like the Old El Paso brand)
- 1 tablespoon milk
- Garlic salt
- Oil

Directions

Preheat oven to 350 degrees.

Make filling by putting shredded chicken, about 1 cup sour cream, 2 cups shredded cheese, and 1 tablespoon garlic salt into a large bowl. Mix together, and set aside.

In a pan, heat oil over medium high heat. Very lightly heat the tortillas for 3-5 seconds on each side. Put tortillas on a plate, and set aside.

Pour half the can of enchilada sauce in a medium bowl. One at a time, dip a tortilla in the enchilada sauce so that both sides are lightly coated. Place the tortilla on a 9×13-inch casserole dish. Fill the tortilla with about spoonful of chicken filling. Roll up the tortilla, and place in the casserole dish. Repeat with all the tortillas and filling. Pour all remaining sauce from the bowl and can over the wrapped tortillas. Sprinkle 1 cup of shredded cheese in an even layer over the enchiladas.

Bake in the oven for about 20 minutes until cheese is melted. Increase oven temperature to 400 degrees, and bake for 5-10 more minutes until cheese is bubbly and slightly browned.

While enchiladas are baking, make sour cream sauce. In a small bowl, mix about 4 ounces of sour cream, 1 tablespoon milk, and 1 teaspoon garlic salt.

When enchiladas are finished baking, remove from oven. Drizzle the sour cream sauce over enchiladas. Serve immediately.