

**Title:** Chicken Enchiladas

**Chef:** Lauren

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## Ingredients

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|---|---|
| <input type="checkbox"/> 1 1/2–2 lb chicken, shredded | <input type="checkbox"/> 1 Tbsp butter  |
| <input type="checkbox"/> 1 can Rotel (drained)        | <input type="checkbox"/> 1 (8 oz) pkg cream cheese, cubed                                       |
| <input type="checkbox"/> 8 flour tortillas (8")       | <input type="checkbox"/> 2 cups Monterey Jack cheese, shredded                                  |
| <input type="checkbox"/> 1 pint whipping cream        | <input type="checkbox"/> Seasonings: 1/2 tsp paprika, salt, pepper, onion powder, garlic powder |
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## Steps

1. Season chicken with paprika, salt, pepper, onion powder, and garlic powder.
  2. Cook chicken in a pan until golden brown.
  3. Transfer chicken to a 350°F oven for 25 minutes.
  4. Shred cooked chicken in a mixer.
  5. Melt butter in a large skillet over medium heat.
  6. Add drained Rotel; sauté 1 minute.
  7. Stir in cream cheese and shredded chicken; cook until cream cheese melts and mixture is combined.
  8. Spoon 2–3 Tbsp of filling into each tortilla; roll tightly.
  9. Place tortillas seam-side down into a greased 9×13 casserole dish.
  10. Top with Monterey Jack cheese.
  11. Drizzle whipping cream evenly over the top.
  12. Cover with foil; bake 30 minutes at 350°F.
  13. Remove foil and bake an additional 15 minutes, until golden brown.
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## Notes

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