

Title: Chicken Enchiladas

Chef: Ken

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
