

Buffalo Chicken Enchiladas

Recipe courtesy of Food Network Kitchen



Rotisserie chicken is the time-saving secret to this mash-up of two crowd-pleasing foods. Stuff corn tortillas with a cheesy buffalo filling and bake until melted for an easy weeknight meal or game day snack that's ready in a half hour.

Total: 30 min
Active: 15 min
Yield: 4 to 6 servings
Level: Easy

Ingredients:

- 3 tablespoons unsalted butter, melted, plus more for greasing the pan
- 4 cups shredded rotisserie chicken
- 8 ounces cream cheese, at room temperature
- 2 cups shredded Cheddar
- 1 cup hot sauce, plus more for serving, such as Frank's
- 1 bunch scallions, thinly sliced, white and green parts separated
- 1/4 teaspoon ground cumin
- 16 corn tortillas
- 2 tablespoons crumbled blue cheese
- 2 tablespoons blue cheese dressing

Directions:

- 1** Preheat the oven to 400 degrees F. Butter a 9-by-13-inch baking dish.
- 2** Mix the chicken, cream cheese, 1 cup of the Cheddar, 1/3 cup of the hot sauce, white parts of the scallions and cumin in a large bowl until well combined. Stir together the butter, remaining 2/3 cup hot sauce and 3 tablespoons water in a medium bowl.
- 3** Microwave the tortillas in batches until warm, softened and foldable, about 30 seconds. Keep warm between damp paper towels.
- 4** Spoon a portion of the chicken mixture down the middle of each tortilla and roll up. Place them side by side, seam-side down, in the prepared pan. Pour the hot sauce mixture over the tortillas. Sprinkle with the remaining 1 cup Cheddar and the blue cheese and bake until the cheese is melted and bubbly, 15 to 17 minutes.
- 5** Drizzle the blue cheese dressing over the enchiladas and sprinkle with the scallion greens. Serve with more hot sauce.

Copyright 2017 Television Food Network, G.P. All rights reserved.

Mashed Potatoes

Ingredients

- 2 lbs potatoes, your choice
- Garlic Powder
- Salt
- Pepper
- Whole Milk
- Butter

Instructions

1. Skin the potatoes (or don't!)
2. Cut potatoes into small, even chunks
3. Boil water and add some salt to it
4. Boil them bruthers till they're soft
5. Strain
6. Add stick of butter to warm pot to melt
7. Add milk to pot
8. Return taters to pot
9. Mash
10. Add salt, pepper, and garlic powder
11. Mix like hell

Notes