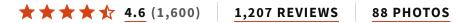
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Cottage Cheese Chicken Enchiladas



Ever tried chicken enchiladas made with cottage cheese? Now's your chance! This takes some prep time, but it is well worth it. You can make it 1 day ahead, and serve the next day.

Submitted by **annabell** Updated on July 14, 2022

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Prep Time: Cook Time: Total Time:

30 mins 30 mins 1 hr

Servings: Yield:

6 6 servings

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. . .

- 1 (7 ounce) can chopped green chile peppers
- 1 (1 ounce) package taco seasoning mix
- ½ cup sour cream
- 2 cups cottage cheese
- 1 teaspoon salt
- 1 pinch ground black pepper
- 12 (6 inch) corn tortillas
- 2 cups shredded Monterey Jack cheese
- 1 (10 ounce) can red enchilada sauce

Directions

Step 1

To Make Meat Mixture: Heat oil in medium skillet over medium high heat. Add chicken, onion and green chile peppers and saute until browned, then add taco seasoning and prepare meat mixture according to package directions.

Step 2

Step 4

To Assemble Enchiladas: Heat tortillas until soft. In each tortilla place a spoonful of meat mixture, a spoonful of cheese mixture and a bit of shredded cheese. Roll tortillas and place in a lightly greased 9x13 inch baking dish. Top with any remaining meat and cheese mixture, enchilada sauce and remaining shredded cheese.

Step 5

Bake at 350 degrees F (175 degrees C) for 30 minutes or until cheese is melted and bubbly.

I MADE IT

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Nutrition Facts (per serving)

 549
 31g
 34g
 33g

Calories Fat Carbs Protein

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Your Review

What did you think about this recipe? Did you make any changes or notes?

CANCEL

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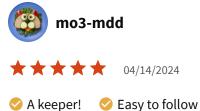
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A keeper!

Delicious. Pretty much followed to a tee, except pan-fried chicken, then used food processor to shred. In the end, I went with Colby Jack vs Monterrey. Made homemade enchilada sauce and Mexican rice to go along with dish and family loved. Thanks for sharing!

Helpful (0)



Easy recipe and tastes great. I've made it multiple times.









I loved it. Made a nice dinner and lunches the next day. I made it a TexMex lasagna by layering the tortillas with the cottage cheese mixture and taco seasoning and hatch chilies, then shredded rottiserie chicken, then shredded pepper Jack and cheddar cheeses. Top with my salsa roja. Served with sour cream, pickled jalapeños, olives, chopped raw white onion and pico. Just Fabulous. Thank you

Helpful (0)





Comfort food that's quick and easy to make. I did use flour tortillas.

Helpful (0)



Land of Yip



These were delicious. Will definitely make these again.

Helpful (1)





I made it just as written. It's really not much work at all. Delicious with a low to medium spicy heat.

Helpful (1)





It was just a little too bland for us. I made some changes that others had suggested. I added jalapeno, cilantro, cumin, oregano and garlic. It was only ok, but we had leftovers, so when I made those I topped it like it was a taco, with lettuce, tomato, fresh cut peppers, extra cheese sour cream and hot sauce. Much better second time around. I will probably not make this recipe again, but glad so many other folks enjoyed it.

Helpful (1)

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close up on - '-te CHICKEN

of two sour cr. Enchanted Sour Cream Chicken Enchiladas

chicken enchiladas ★★★☆ 233 Ratings

Close up vie

Chicken Ench. , V Chicken Enchiladas with Cream of Chicken Soup

topped with green ★★★★ 1,491 Ratings onions, salsa and

Low angle, Ir ing CHICKEN

at a plate of c₁ Chicken Enchiladas with Flour Tortillas

enchiladas, topped ★★★★ ★ 4,653 Ratings with sour cream and

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CHICKEN

Enchiladas Suizas

★★★★ ↑ 760 Ratings

Creamy Chicken Enchiladas Verde

★★★★ 150 Ratings

close up viev

CHICKEN

Homemade C.

Homemade Chicken Enchiladas

Enchiladas with

★★★★ 122 Ratings

tomatoes, black

close up on ~

CHICKEN

serving of enc

as Angela's Awesome Enchiladas

on a plate with

★★★★ 3,183 Ratings

remaining in a

close up vie

CHICKEN

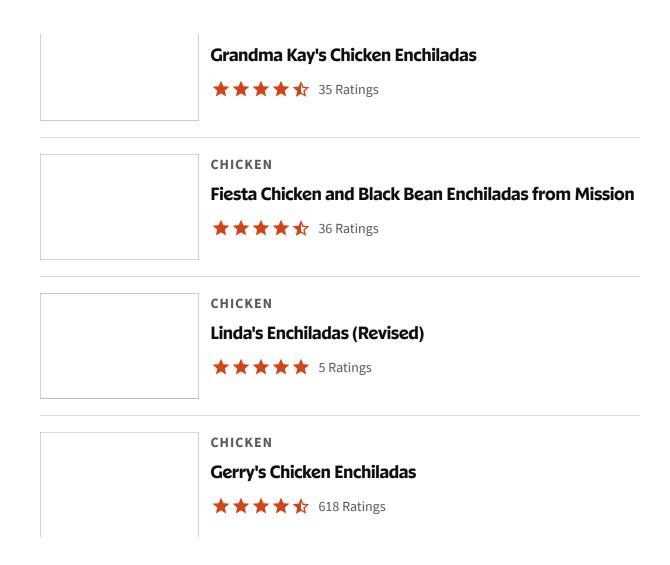
Spinach and C

an Spinach and Chicken Enchiladas

Enchiladas

★★★★ ↑ 74 Ratings

garnished with sour







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