

# CHICKEN ENCHILADAS

Prepared by: Rhonda O'Dell, October 2017

4 T butter  
¼ cup flour  
2 cups chicken broth  
1 cup sour cream  
4 ounce can jalapeno peppers, chopped with juice  
12 corn tortillas  
2 cups Monterey jack cheese, shredded  
¾ cup onion, chopped fine  
2 cups shredded chicken or turkey

Melt butter in a medium saucepan. Add flour to make a roux. Gradually add the chicken broth, stirring constantly to make a thick sauce. Remove pan from burner. Add sour cream and chopped jalapeno peppers with a little juice to taste.

Add cheese, onions and chicken to your corn tortillas, roll and place face down in a 9 x 13 pan. Pour sauce on top.

Bake at 350 for 20 minutes or until browned.

*Rhonda's Notes: "I've played around with the recipe over the years. You can use fresh jalapenos, but I like the flavor that the juice gives to the sauce. "*