

Creamy Green Chile Chicken Enchiladas

12–16 corn tortillas	3 cups cooked boneless, skinless chicken breast, shredded or diced*
1 tbs. vegetable oil	1 can cream of chicken
1 white onion, finely diced	1 can cream of celery
2 4–oz. cans chopped green chiles (we use 1 mild and 1 hot)	1 cup chicken stock/broth
1 10–oz. can Rotel, drained	1 6–oz. bag shredded Mexican blend cheese (shredded cheddar and Colby Jack work great, too)
1 1/2 tsp. cumin	Cilantro leaves and diced avocado, for garnish
1/2 tsp. chili powder	
1/2 tsp. cayenne pepper	
2 tsp. Kosher salt	
1 tsp. freshly ground black pepper	

Preheat oven to 375.

Heat one large or two smaller nonstick skillet over medium–high heat. Toast tortillas on both sides until browned (about 1 minute per side). Remove to a plate and repeat until all tortillas are toasted.

Meanwhile, heat vegetable oil in a large skillet over medium–high heat. Sauté onion until translucent (about 8 minutes), stirring occasionally. Add green chile and Rotel, stir to combine, and cook for another 2 minutes. Sprinkle spices all over, stir, and add cooked chicken. Stir to combine and remove from heat.

Combine cream of chicken, cream of celery, and chicken stock in a medium bowl.

Spray a 9x13 pan with cooking spray and begin assembling enchiladas. Spoon some of the chile and chicken mixture into a tortilla, roll up, and place seam–side–down in the dish. Repeat with remaining tortillas. (There will probably be extra filling. You can sprinkle this over the top of the assembled enchiladas or freeze for another time.) Pour cream mixture over the enchiladas and sprinkle on the cheese.

Bake at 375 for 25–30 minutes, until cheese has melted. Garnish with cilantro and diced avocado.

*Options for cooked chicken breast:

- Use a rotisserie chicken
- Cook chicken breasts in a slow cooker in chicken stock for 8 hours until cooked through
- Boil chicken breasts in chicken stock/broth for 15–20 minutes, or until cooked through

Make ahead: Assemble enchiladas, pour cream sauce on top, and sprinkle with cheese. Cover with foil and leave in the fridge for up to 1 day ahead. Remove from fridge, remove foil, and allow to come to room temperature while oven preheats. Cook as directed above.



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