

White Chicken Enchiladas

10		soft taco shells
2	C	cooked, shredded chicken
2	C	shredded Monterey Jack cheese (I like the Kraft Tex Mex)
3	Tbl	butter
3	Tbl	flour
2	C	chicken broth
1	C	sour cream (I use Greek yogurt)
4	oz	diced green chillies (these are not hot)

1. Preheat oven to 350 degrees. Grease a 9x13 pan
2. Mix chicken and 1 cup cheese. Roll up in tortillas and place in pan.
3. In a sauce pan, melt butter, stir in flour and cook 1 minute. Add broth and whisk until smooth. Heat over medium heat until thick and bubbly.
4. Stir in sour cream and chilies. Do not bring to boil, you don't want curdled sour cream.
5. Pour over enchiladas and top with remaining cheese.
6. Bake 22 min and then under high broil for 3 min to brown the cheese.