

# Ingredients



- 2 cups shredded Monterey Jack cheddar cheese
- 8 flour tortillas soft shell
- 3 tablespoons butter
- 1 cup sour cream
- 1 4 oz can of diced green chilies
- 2 cups shredded chicken
- about 2 big chicken breast
- 3 tablespoons flour
- 2 cups of chicken broth
- Salt and pepper
- 1 10 oz can of mild red/green enchilada sauce (optional)
- 1 16 oz can of traditional refried beans

## White Chicken Enchiladas

MOM  
fueling  
HUNGRY  
BOYS

### Instructions

- Preheat the oven to 425 degrees.
- Cook/shred your chicken breast and mix it with 1 cup of shredded cheese.
- Lay 8 tortillas out and smear a tablespoon of refried beans on each. Then fill each one with the chicken mixture making sure they are all even. Roll them up tightly and put them in a greased 9x13 baking dish.
- In a saucepan, melt the butter and add in the 3 tbsp of flour. Mix and cook for about one minute.
- Slowly add in the 2 cups of chicken broth, whisking until it's a smooth consistency. Whisk over medium heat until it is thick and creamy (usually takes about 5-8 minutes).
- Mix in the sour cream, salt/pepper, and the can of chilies to the pan.
- Pour the creamy sauce over the rolled up tortillas evenly.
- (Optional) Generously pour enchilada sauce over tortillas
- Add 1 cup of the cheddar cheese over the top.
- Bake for 20-25 minutes or until the cheese is golden brown.

