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Chicken Enchiladas with Sour Cream White Sauce

Introduction

Chicken enchiladas with sour cream white sauce are a delightful and comforting dish that combines tender chicken, flavorful spices, and a creamy sauce that will leave you wanting more. This recipe is perfect for family dinners or gatherings, offering a taste of traditional Mexican cuisine with a creamy twist. Whether you're an experienced cook or a beginner, this dish is easy to make and sure to impress.

Detailed Ingredients with measures

- Cooked shredded chicken (2 cups)
- Tortillas (8 flour or corn)
- Sour cream (1 cup)
- Cream of chicken soup (1 can, 10.5 oz)
- Chicken broth (1/2 cup)
- Cheddar cheese (2 cups shredded)
- Green onions (1/2 cup, chopped)
- Garlic powder (1 teaspoon)
- Cumin (1 teaspoon)
- Salt and pepper (to taste)
- Olive oil (for greasing)

Prep Time

Preparation time for this delicious chicken enchiladas recipe is approximately 20 minutes. This includes shredding the chicken and prepping the ingredients.

Cook Time, Total Time, Yield

Cook time for the enchiladas is around 25 minutes. The total time to prepare and cook the dish is approximately 45 minutes. This recipe yields about 4 servings, making it an ideal option for a family meal or a small get-together.



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Detailed Directions and Instructions

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