



White Chicken Enchiladas



2 c cooked, shredded chicken

2 c shredded Jack cheese, divided

10 soft taco shells

3 T butter

3 T flour

2 c chicken broth

1 c sour cream

1 4-oz. can diced green chiles

Combine chicken and 1 cup cheese. Divide evenly among tortillas. Roll tortillas and place in buttered 9 x 13 pan, seam side down. Set aside. In saucepan melt butter over medium/low heat. Whisk in flour and cook, stirring for 1 minute. Whisk in broth and cook over medium heat, stirring constantly, until thick and bubbly. Remove from heat. Stir in sour cream and chiles. Pour over rolled tortillas and top with remaining cheese. Bake at 350°F for 25-30 minutes. Broil for 3 minutes to brown cheese, if desired.