

Cheesy Chicken Enchiladas in White Sauce

I got carried away and cooked two chickens to make a homemade chicken broth. I separated the breast from the chicken (bone in). I added two sad looking leeks, a peeled and cut celeriac root, one carrot, two bay leaves, one head of garlic (halved), an onion, some shiitake mushrooms, and some parsley sprigs in a large pot. I added the chicken parts and enough water to cover the mess. I let it boil for 1 ½ hours, removing the the chicken breasts after 20 minutes. I ended up with a flavorful broth that I seasoned with salt and pepper. I made the broth a day before I made the enchiladas.

Now, there are many alternatives for the cooked chicken. The easiest would be a rotisserie chicken you get in the store. Or you can roast or boil your favorite chicken parts. I have to say that my cubed chicken breast was succulent and flavorful. These enchiladas were full of flavor and creamy—the perfect comfort food.

Recipe

This recipe feeds 6-8 people depending on their appetite. These enchiladas make great leftovers.

Ingredients

15 flour tortillas (taco size)
8 ounces shredded mozzarella cheese
12 ounces shredded Mexican blend cheese

The Sauce

7 TBS butter
9 TBS flour
6 cups chicken broth
1 (4-ounce) can diced chilis
½ cup salsa verde
½ cup crème fraîche
½ cup half and half
a pinch of chipotle peppers
salt and pepper to taste

The Filling

6-7 cups cooked, diced chicken
1 cup slivered almonds
1 (6 ounces) Kalamata olives, chopped
1 cup shredded mozzarella
¾ cup of the sauce
salt and pepper to taste

Directions

The Sauce

Melt the butter over medium heat, stir in the flour and let it cook and thicken for one or two minutes (don't let it brown or burn). Add the chicken broth (one cup at a time) and whisk it each time until it is smooth. You don't want lumps in your sauce. Cook the sauce for 6-7 minutes until it thickens slightly. Add the can of chilis and salsa. Add the crème fraîche and the half and half and whip the mixture until smooth. Sometimes I add more crème fraîche to make the sauce thicker. The sauce can be made a day ahead, but heat it up before using it.

The Filling

Mix the chicken, almonds, shredded mozzarella, and olives in a large bowl. Add the sauce and season it with salt, pepper and a pinch of dried chipotle peppers.

The Enchiladas

I used two dishes to bake the enchiladas:

1 10" x15" and one

1 8"x 11" dish

Spray both dishes with a nonstick cooking spray. Add about ½ cup of sauce to the bottom of the pan. Place a large spoonful of filling on each tortilla. Roll it up and put them in a dish seam-side down. Once all the enchiladas are cuddling together, pour the sauce over them. The sauce should come up to about ⅓ of the pan. Sprinkle mozzarella and Mexican blend cheeses over the enchiladas. Cover the dishes with foil and bake for about 20 minutes. Remove the foil and bake an additional 20 minutes. The sauce should be bubbling and the cheese should be slightly browned.

The Garnish

sour cream or crème fraîche

cilantro

your favorite salsa

sliced avocados or guacamole

Guten Appetit!

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