

## Cheesy Chicken Enchiladas with Green Chile Cream Sauce

If you're craving something comforting, creamy, and packed with flavor, these



**OVEN**  
**350°F**

**TIME**  
**20 min**

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**SAVE**  
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### INGREDIENTS

- 1 (8 oz) package cream cheese, softened
- 3 cups shredded cooked chicken (rotisserie chicken works great)
- 2 cups shredded Mexican cheese blend (divided)
- 3 tablespoons unsalted butter
- 2 cups chicken broth
- 1 (4 oz) can diced green chiles
- 8 (6-inch) corn tortillas
- 3 tablespoons all-purpose flour
- 1 tablespoon lime juice
- $\frac{1}{2}$  teaspoon chili powder (optional)
- Salt and pepper, to taste
- Fresh cilantro, for garnish
- Optional toppings: diced tomatoes, sliced olives, jalapeños, green onions

### DIRECTIONS

1. Preheat and Prep: Preheat oven to 350°F (175°C).
2. Lightly grease a 9x13-inch baking dish.
3. Make the Filling: In a mixing bowl, combine: Half of the cream cheese
4. Shredded chicken
5. 1 cup Mexican cheese blend
6. Lime juice
7. Chili powder (optional)
8. Season with salt and pepper to taste.
9. Stir until well combined.
10. Fill and Roll: Spoon 2-3 tablespoons of the filling onto each tortilla.
11. Roll tightly and place seam side down in the prepared dish.
12. Make the Sauce: In a saucepan over medium heat, melt butter.
13. Whisk in flour and cook for 2-3 minutes until bubbly.
14. Slowly add chicken broth, whisking constantly.
15. Stir in green chiles and the remaining cream cheese.
16. Continue to cook until the sauce thickens, about 5 minutes.
17. Season to taste with salt and pepper.
18. Assemble and Bake: Pour the sauce evenly over the rolled enchiladas.
19. Sprinkle with the remaining 1 cup of cheese.
20. Bake for 20-25 minutes, until bubbly.
21. For a golden top, broil for 1-2 minutes (watch closely).

22. Rest and Serve: Let rest for 5-10 minutes before serving.
23. Garnish with chopped cilantro and your choice of optional toppings.

### TIPS FOR SUCCESS

Don't skip letting the enchiladas rest-it helps them firm up for easier serving.

Use a mix of cheeses for deeper flavor-try adding pepper jack for heat.

Freeze individual portions in airtight containers for quick future meals.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/cheesy-chicken-enchiladas-with-green-chile-cream-sauce/>