

Goosey Pepper Jack Chicken Enchilada Bombs with Jalapeño Crema

Creamy, cheesy, a little spicy, and totally crave-worthy-these



OVEN
375°F

TIME
25 min

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INGREDIENTS

For the Enchilada Bombs:

- 2 cups cooked shredded chicken
- 1 cup shredded pepper jack cheese
- 1 can (10 oz) red enchilada sauce
- 1 can (4 oz) diced green chilies
- 8 small flour tortillas

For the Jalapeño Crema:

- 1/4 cup sour cream
- 1/4 cup chopped fresh cilantro
- 1 jalapeño, seeded and diced
- 1/4 cup mayonnaise
- 1/4 cup milk
- Salt and pepper, to taste

DIRECTIONS

1. Preheat your oven to 375°F (190°C).
2. Mix the : Filling: In a large bowl, combine the shredded chicken, pepper jack cheese, green chilies, and 1/2 cup of the enchilada sauce. Mix until everything is coated and evenly combined.
3. Roll the : Bombs: Spoon some filling into the center of each tortilla. Roll up tightly and place seam-side down in a baking dish.
4. Sauce and : Bake: Pour the remaining enchilada sauce over the top, spreading it to coat all the tortillas. Bake for 20-25 minutes, until the cheese is melted and the edges are slightly golden.
5. Make the : Jalapeño Crema: While baking, combine the sour cream, cilantro, jalapeño, mayonnaise, milk, salt, and pepper in a blender. Blend until smooth and creamy. Adjust salt and spice to taste.
6. Drizzle and : Serve: Once baked, remove enchiladas from the oven. Drizzle generously with the jalapeño crema. Garnish with extra cilantro if desired. Serve hot!

SWAPS & NOTES

Sub in Monterey Jack with a pinch of red pepper flakes.
Add a handful of black beans or corn to the filling.

Make it low-carb: use low-carb tortillas or try it with lettuce wraps and skip the baking.

Instructions Preheat your oven to 375°F (190°C).

TIPS FOR SUCCESS

Use rotisserie chicken to cut down on prep time.

For even more heat, leave some jalapeño seeds in or add a dash of hot sauce to the crema.

Don't skip on the sauce-enchiladas love moisture and flavor.

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

Original recipe: <https://chefmaniac.com/goosey-pepper-jack-chicken-enchilada-bombs-with-jalapeno-crema/>