

Irresistibly Creamy Chicken Enchiladas That Will Be Your New Family Favorite

Why You'll Love This Recipe



OVEN
375°F

TIME
15 mins

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

2 cups cooked, shredded chicken (rotisserie works great!)

1 (8 oz) block cream cheese, softened

$\frac{1}{2}$ cup sour cream

1 cup shredded cheddar cheese

1 cup shredded Monterey Jack cheese

1 (10 oz) can green enchilada sauce (or red if preferred)

1 (4 oz) can diced green chilies (optional for extra flavor)

$\frac{1}{2}$ tsp garlic powder

$\frac{1}{2}$ tsp onion powder

$\frac{1}{2}$ tsp cumin

Salt & pepper to taste

8-10 flour tortillas

DIRECTIONS

- 1.** Preheat the Oven: I start by preheating my oven to 375°F (190°C) and greasing a 9x13-inch baking dish to prevent sticking.
- 2.** Prepare the Filling: In a large bowl, I mix the softened cream cheese with sour cream, shredded chicken, half of the cheddar and Monterey Jack cheeses, diced green chilies, and seasonings. This creamy, flavorful filling is what makes these enchiladas stand out.
- 3.** Assemble the Enchiladas: Next, I spoon a generous amount of the filling into each tortilla, roll them tightly, and place them seam-side down in the baking dish. This keeps them from unraveling while they bake.
- 4.** Smother with Sauce and Cheese: I pour the enchilada sauce evenly over the rolled tortillas, making sure they're fully covered. Then, I sprinkle the remaining cheese on top because, let's be honest, there's no such thing as too much cheese.
- 5.** Bake Until Golden and Bubbly: Into the oven they go for about 25-30 minutes, or until the cheese is melted and bubbly with a golden-brown finish. The smell alone is enough to get everyone excited for dinner.
- 6.** Garnish and Serve: Once out of the oven, I love adding fresh toppings to balance out the richness. A sprinkle of chopped cilantro, some diced tomatoes, or an extra dollop of sour cream makes each plate even more delicious.

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

Original recipe: <https://chefmaniac.com/irresistibly-creamy-chicken-enchiladas-that-will-be-your-new-family-favorite/>