

Our State eats

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Chicken Enchiladas

Yield: 4 servings.

- 1 tablespoon vegetable oil
- 1 sweet onion, chopped
- ½ teaspoon salt
- 1 jalapeño pepper, seeded and diced
- Meat from 1 roasted chicken, shredded
- ½ cup sour cream
- 2 cups shredded Cheddar cheese, divided
- 1 tablespoon chili powder
- 1 teaspoon cumin
- 1 teaspoon smoked paprika
- 1 (15-ounce) can tomato sauce
- ½ cup water
- 1 (4.5-ounce) can chopped green chiles
- 1 clove garlic, minced
- 8 (10-inch) flour tortillas
- 1 (12-ounce) jar mild or medium chunky-style salsa
- ½ cup fresh cilantro, chopped
- 2 limes, sliced

Preheat oven to 350°. Add oil to a large nonstick skillet over medium heat. Add chopped onion and salt. Sauté onion for 5 minutes or until it begins to brown. Add jalapeño pepper and sauté for an additional 3 minutes or until peppers begin to soften.

Reduce heat to low and add chicken, sour cream, 1 cup shredded cheese, chili powder, cumin, paprika, tomato sauce, water, green chiles, and garlic. Heat chicken mixture until cheese melts and the liquid begins to lightly boil. Remove from heat.

Roll even amounts of the filling in the tortillas. Arrange in a 9 x 13-inch baking dish. Cover with salsa and 1 cup Cheddar cheese. Bake, uncovered, for 20 minutes. Cool 10 minutes before serving. Sprinkle with cilantro and serve with lime slices.



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