

Chicken Enchiladas

Easy chicken enchiladas with tender chicken, corn, and cheese rolled in soft tortillas and topped with rich enchilada sauce. Perfect family dinner ready in 40 minutes.

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Chicken Enchiladas

Ingredients

- 4 scallion
- 1 cup jalapeno pepper
- 2 cup chicken meat
- 1 cup corn
- 2 cup mozzarella cheese
- 1 cup sour cream
- 10 wheat tortilla

Instructions

- 1 Prepare for baking**

Preheat oven to 200°C (400°F). Spray a 9x13-inch baking dish with cooking spray.
- 2 Make the filling**

Combine 2 cups cooked shredded chicken, 1 cup corn, 1 cup sour cream, and diced green chiles in a large bowl. Mix until evenly combined and set aside.
- 3 Spread 1/2 cup enchilada sauce evenly across the bottom of the prepared baking dish.**
- 4 Warm the tortillas**

Heat a thin layer of oil in a large skillet over medium heat. Warm each of the 10 tortillas for 15-20 seconds per side until they become pliable and slightly softened.
- 5 Assemble the enchiladas**

Place about 1/4 cup of the chicken filling down the center of each warmed tortilla. Roll each tortilla tightly around the filling.
- 6 Place each rolled enchilada seam-side down in the prepared baking dish, arranging them snugly in a single layer.**
- 7 Pour the remaining enchilada sauce evenly over all the enchiladas, making sure each one is completely covered.**
- 8 Bake**

Bake uncovered for 15 minutes until the sauce begins to bubble around the edges.
- 9 Sprinkle 1 cup shredded cheese evenly over the top of the enchiladas. Bake for an additional 10 minutes until the cheese is completely melted and lightly golden.**

10 Remove from oven and let rest for 10 minutes before serving to allow the filling to set.

Tips

Make the filling up to three days ahead and store in the refrigerator for easy meal prep.

Use rotisserie chicken for convenience, or cook chicken breasts in seasoned broth for extra flavor.

Heat tortillas in batches in a lightly oiled skillet until they just begin to brown but remain pliable.

Don't overfill the tortillas – 1/4 cup of filling prevents bursting and ensures even cooking.

Spread a thin layer of sauce in the baking dish before adding enchiladas to prevent sticking.

Bake uncovered to prevent sogginess and allow the sauce to caramelize slightly on top.

Let the enchiladas rest for 10 minutes after baking for easier serving and better texture.

Turn on the broiler for the last 2-3 minutes to brown the cheese, watching carefully to prevent burning.