

Tavuklu Enchiladas

Authentic chicken enchiladas with tender shredded chicken, melted cheese, and flavorful red sauce. Easy Mexican recipe perfect for family dinners.

15 min

HAZIRLIK

25 min

PIRME

40 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

Tavuklu Enchiladas

Malzemeler

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

Yapılış

- Prepare the oven and chicken**

Preheat oven to 200°C (400°F). Heat a large skillet over medium-high heat and cook the 300g chicken until golden brown on both sides and cooked through, about 6-8 minutes per side. Let cool for 5 minutes, then shred into bite-sized pieces using two forks.
- Prepare the baking dish**

Lightly grease a 23x33 cm baking dish with cooking spray. Pour 1/2 cup of the enchilada sauce evenly across the bottom of the dish.
- Make the filling**

In a medium bowl, combine the shredded chicken with 1/2 cup of the remaining enchilada sauce. Mix until the chicken is evenly coated and moist.
- Warm the tortillas**

Heat a dry skillet over medium heat. Warm each of the 10 tortillas for 30 seconds per side until they become pliable and slightly steamed, but not crispy.
- Assemble the enchiladas**

Place about 2-3 tablespoons of the chicken mixture in the center of each tortilla. Roll tightly and place seam-side down in the prepared baking dish, arranging them in a single layer.
- Add sauce and bake**

Pour the remaining 1/2 cup enchilada sauce evenly over the rolled tortillas. Cover with foil and bake for 15 minutes until heated through.
- Add cheese and finish**

Remove foil and sprinkle 1 cup shredded cheese evenly over the enchiladas. Bake uncovered for 8-10 minutes until the cheese is melted

and lightly golden.

8 Let rest for 5 minutes before serving to allow the sauce to set slightly.

?puçlar?

Prepare the chicken filling up to two days in advance and store in the refrigerator for easier assembly on cooking day.

If using freshly cooked chicken, allow it to cool completely before mixing with other ingredients to prevent the filling from becoming watery.

Warm tortillas in a dry skillet or directly over a gas flame for a few seconds on each side to make them more pliable and prevent tearing.

Lightly fry tortillas in oil before filling to create a barrier that prevents them from becoming soggy while still allowing them to absorb some sauce flavor.

Don't overfill the tortillas - use about 2-3 tablespoons of filling per tortilla to ensure they roll properly and cook evenly.

Bake the enchiladas without cheese first, then add cheese in the final 10 minutes to prevent it from burning while ensuring it melts perfectly.

Let the enchiladas rest for 5-10 minutes after baking to allow the sauce to set and make serving easier.

For extra flavor, brush the tops of the enchiladas with a little oil before the final baking stage to achieve a golden, slightly crispy top.