Chicken Enchilada Casserole

Serves 6

Ingredients

- 1 cup chopped onion
- 1/2 cup chopped green pepper
- 2 Tbsp butter
- 2 cups cooked chicken, chopped
- 1 (4 oz.) can green chili peppers, rinsed, seeded, and chopped
- 3 Tbsp butter
- 1/4 cup all-purpose flour
- 1 tsp ground coriander seed
- 3/4 tsp salt
- 2 1/2 cups chicken broth
- 1 cup dairy sour cream
- 1 1/2 cups shredded Monterey Jack cheese
- 12 (6-inch) tortillas

Instructions

1. In a large saucepan, cook onion and green pepper in the 2 Tbsp butter till tender.
2. Combine in a bowl with chopped chicken and green chili peppers; set aside.
3. In the same saucepan, melt the 3 Tbsp butter. Blend in flour, coriander, and salt.
4. Stir in chicken broth all at once; cook and stir till thickened and bubbly.
5. Remove from heat; stir in sour cream and 1/2 cup of the cheese.
6. Stir 1/2 cup of the sauce into the chicken mixture.
7. Dip each tortilla into the remaining hot sauce to soften; fill each with about 1/4 cup of the chicken mixture. Roll up.
8. Arrange rolls in a 13 x 9 x 2 inch baking dish; pour remaining sauce over. Sprinkle with remaining cheese.
9. Bake uncovered in a 350° oven about 25 minutes or till bubbly.

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1 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons butter
2 cups cooked chicken chopped.
1 4 oz. can green chili peppers, rinsed, seeded, and chopped.
3 tablespoons butter
1/4 cup all purpose flour
1 tsp. ground coriander seed
3/4 tsp. salt
2 1/2 cups Chicken broth
1 cup dairy sour cream
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12 6-inch tortillas.

In large saucepan cook onion & green pepper in the 2 tablespoons butter till tender. Combine in a bowl with chopped chicken and green chili peppers; set aside.
In same saucepan melt the 3 tablespoons butter. Blend in flour, coriander, and salt. Stir in chicken broth all at once; cook & stir till thickened & bubbly. Remove from heat; stir in sour cream & 1/2 cup of cheese. Stir 1/2 cup of the sauce into chicken. Dip each tortilla into remaining hot sauce to soften; fill each with about 1/4 cup of the chicken mixture. Roll up. Arrange rolls in a 13x9x2 inch baking dish; pour remaining sauce over. Sprinkle with remaining cheese. Bake uncovered, in 350° oven about 25 minutes or till bubbly. Serves 6.

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