White Chicken Enchiladas



Ingredients:
10-12 (6-inch) flour tortillas
3 Tbsp unsalted butter
3 Tbsp flour
2 cups chicken broth
1 cup sour cream
1 (4oz) can diced green chiles
2 cups shredded cooked chicken
2 cups shredded Monterey Jack cheese, divided
2 Tbsp (or more) chopped fresh cilantro
1 tsp cumin
1 tsp chili powder
Optional toppings (but they really make the dish, so add them!): black beans, whole kernel corn, diced tomatoes, diced avocado, lettuce, tortilla crisps, more cilantro

Instructions:

1. Preheat oven to 425 degrees. Lightly oil a 9x13 baking dish; set aside.
2. Melt the butter in a large saucepan over medium heat. Whisk in flour until lightly browned. Gradually whisk in chicken broth and cook (whisking constantly) until slightly thickened. Stir in sour cream and green chiles; whisk, then set on low so that it doesn't thicken too much.
3. In a medium bowl, combine chicken, cilantro, cumin, chili powder. Add in 1 cup Monterey Jack cheese.
4. Assembly: spoon ~¼ cup of chicken mixture onto each tortilla and roll. Place seam side down onto baking dish. Top wraps with sour cream sauce and remaining Monterey Jack cheese.
5. Bake until lightly golden and bubbly (~20 minutes).
6. Let cool 5-10 minutes, then add toppings and serve.