

“Patti Cakes” Bakes

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Green and White Chicken Enchiladas

adapted from Dallas Dish

1 (3 ½ pound) chicken, cut up
sliced carrots
sliced parsnips
¼ cup (1/2 stick) butter
¼ cup all purpose flour
3 cups sour cream
2 cups heavy cream
¼ cup grated onion
1 Tablespoon salt
pepper to taste
1 pound spinach, trimmed
¼ cup (1/2 stick) butter
12 corn tortillas
8 ounces Monterey Jack cheese, shredded
pickled jalapeno chiles

1. Combine the chicken, carrots, parsnips, and your favorite seasonings with enough water to cover in a stockpot. Cook until the chicken is tender. Drain, discarding the carrots and parsnips and reserving 1 ½ cups of the broth and the chicken. Strain the reserved broth through cheesecloth. Chop the chicken, discarding the skin and bones.

2. Preheat the oven to 350 degrees. Heat ¼ cup butter in a saucepan and stir in the flour. Cook until blended and bubbly, stirring constantly. Stir in the reserved 1 ½ cups broth and simmer until thickened, stirring constantly. Mix in the sour cream, heavy cream, onion, salt and pepper. Increase the heat to high and bring to a boil. Reduce the heat to low and cover to keep

warm. Lightly saute the spinach in ¼ cup butter in a skillet.

3. Dip the tortillas 1 at a time in the sour cream mixture to soften. Spoon equal portions of the chicken and spinach down the center of each tortilla and sprinkle with some of the cheese. Roll the tortillas to enclose the filling and arrange seam side down in a baking dish. Spoon the remaining sour cream mixture over the enchiladas. Top with pickled jalapeno chiles and sprinkle with the remaining cheese. Bake for 30 minutes. You may substitute canned broth for the homemade broth.

Makes 12 enchiladas.

Patti Notes: I would shred the chicken rather than chopping it. The tortillas tore and I think the shredded chicken would make them easier to roll. This could be prepared a day ahead. Delicious!!!!