The Best Chicken Enchiladas EVER

MichelleLeonardson.com │Where the Wine Is.



Ingredients

1 tbsp olive oil

1 cup chopped cilantro

4 garlic cloves, minced

⅓ cup white wine

4 cups cooked shredded chicken

1 tbsp chili powder

½ cup sour cream

1 cup salsa

2 cups shredded cheddar cheese

1 8oz can enchilada sauce

Tortillas

Directions

Preheat oven to 350°F

Coat a thin layer of enchilada sauce on the bottom of a 9x13 baking dish.

In a pan heat olive oil and garlic until the garlic begins to brown. Add cilantro and wine. Stir and cover for one minute.

In a separate bowl, stir together shredded chicken with chili powder.

Add chicken to pan and stir.

One by one add in salsa, sour cream, salsa (I use mild, but if you like spicy - go nuts) and one cup of cheese. Stir slowly until all that yummy cheese has melted.

Spoon mixture into tortillas and fold.

Place full tortillas next to each other in baking dish. Pour remaining enchilada sauce evenly over tortillas and sprinkle remaining cheese over the top. Garnish to your heart’s desire with cilantro, olives, green onion, etc.

Bake at 350°F for 20 minutes, let stand for 5 minutes.

Serve on a bed of lettuce, and pair with sides such as rice and beans.

Serve and enjoy!