

Creamy White Chicken Enchiladas



- 6-8 corn tortillas
- 1 pre-cooked rotisserie chicken, shredded
- 1 cup sweet corn
- 4 cups shredded Mexican blend cheese, divided
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/4 cups chicken broth
- 1 10-oz can cream of chicken soup
- 1 cup sour cream
- 1 4-oz can chopped green chiles
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon sea salt

Fill the center of each tortilla with a handful of shredded chicken, a tablespoon of corn and a pinch of shredded cheese. Roll and place in the bottom of a baking dish with seam side down.

Melt butter in a pan over medium heat. Add flour and whisk into a thick paste. Add chicken broth, soup, sour cream, chiles, salt and pepper. Whisk gently for about 5 minutes until warm and smooth.

Pour sauce over the enchiladas and top with remaining shredded cheese.

Bake at 350° for 25 to 30 minutes. Serve warm.

Recipe submitted by
Chris Hernandez
Omaha Office Products Specialist



Creamy White Chicken Enchiladas



- 6-8 corn tortillas
- 1 pre-cooked rotisserie chicken, shredded
- 1 cup sweet corn
- 4 cups shredded Mexican blend cheese, divided
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/4 cups chicken broth
- 1 10-oz can cream of chicken soup
- 1 cup sour cream
- 1 4-oz can chopped green chiles
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon sea salt

Fill the center of each tortilla with a handful of shredded chicken, a tablespoon of corn and a pinch of shredded cheese. Roll and place in the bottom of a baking dish with seam side down.

Melt butter in a pan over medium heat. Add flour and whisk into a thick paste. Add chicken broth, soup, sour cream, chiles, salt and pepper. Whisk gently for about 5 minutes until warm and smooth.

Pour sauce over the enchiladas and top with remaining shredded cheese.

Bake at 350° for 25 to 30 minutes. Serve warm.

Recipe submitted by
Chris Hernandez
Omaha Office Products Specialist



Creamy White Chicken Enchiladas



- 6-8 corn tortillas
- 1 pre-cooked rotisserie chicken, shredded
- 1 cup sweet corn
- 4 cups shredded Mexican blend cheese, divided
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/4 cups chicken broth
- 1 10-oz can cream of chicken soup
- 1 cup sour cream
- 1 4-oz can chopped green chiles
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon sea salt

Fill the center of each tortilla with a handful of shredded chicken, a tablespoon of corn and a pinch of shredded cheese. Roll and place in the bottom of a baking dish with seam side down.

Melt butter in a pan over medium heat. Add flour and whisk into a thick paste. Add chicken broth, soup, sour cream, chiles, salt and pepper. Whisk gently for about 5 minutes until warm and smooth.

Pour sauce over the enchiladas and top with remaining shredded cheese.

Bake at 350° for 25 to 30 minutes. Serve warm.

Recipe submitted by
Chris Hernandez
Omaha Office Products Specialist



Creamy White Chicken Enchiladas



- 6-8 corn tortillas
- 1 pre-cooked rotisserie chicken, shredded
- 1 cup sweet corn
- 4 cups shredded Mexican blend cheese, divided
- 3 tablespoons butter
- 3 tablespoons flour
- 1 1/4 cups chicken broth
- 1 10-oz can cream of chicken soup
- 1 cup sour cream
- 1 4-oz can chopped green chiles
- 1/4 teaspoon ground black pepper
- 1/4 teaspoon sea salt

Fill the center of each tortilla with a handful of shredded chicken, a tablespoon of corn and a pinch of shredded cheese. Roll and place in the bottom of a baking dish with seam side down.

Melt butter in a pan over medium heat. Add flour and whisk into a thick paste. Add chicken broth, soup, sour cream, chiles, salt and pepper. Whisk gently for about 5 minutes until warm and smooth.

Pour sauce over the enchiladas and top with remaining shredded cheese.

Bake at 350° for 25 to 30 minutes. Serve warm.

Recipe submitted by
Chris Hernandez
Omaha Office Products Specialist

