

Evlin Ardelo

Queso Chicken Enchiladas – Quick Cheesy Dinner

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups cooked chicken, shredded
- [ ] 8 corn tortillas
- [ ] 2 cups shredded Monterey Jack cheese
- [ ] 1 cup shredded queso fresco
- [ ] 1 tbsp olive oil

For the Sauce

- [ ] 2 cups milk
- [ ] 2 tbsp butter
- [ ] 2 tbsp flour
- [ ] 1 tsp cumin
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp salt
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey

Instructions

1. Preheat the oven to 375°F (190°C). Warm the corn tortillas in a dry skillet for about 10 seconds each side, just until pliable.
2. In a saucepan, melt butter over medium heat, whisk in flour and cook for a minute to form a roux. Gradually whisk in milk, stirring until smooth, then add cumin, smoked paprika, and salt.
3. Stir in the shredded cheeses, lime juice, and honey; keep the heat low and whisk until the sauce is glossy and thick.
4. Fill each tortilla with a generous spoonful of shredded chicken, roll tightly, and place seam-side down in a baking dish.
5. Pour the warm cheese sauce over the rolled tortillas, ensuring they are fully covered. Sprinkle extra cheese on top.
6. Bake for 20-25 minutes, until the sauce bubbles and the cheese is golden. Let rest a couple of minutes before serving.

Nutrition per serving

420 kcal	28 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce becomes too thick, thin it with a splash of extra milk.
- Feel free to add sautéed bell peppers for extra color and sweetness.
- For a crispier top, broil for the last 2 minutes, watching closely.