

Zucchini Bread Recipes

White Chicken Enchiladas – Creamy Sauce in 30 Minutes

15 min Prep time	**15 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Mexican** Cuisine

Ingredients

Main Ingredients

- [ ] 1 lb chicken breast, diced
- [ ] 8 corn tortillas
- [ ] 1 cup shredded cheddar cheese
- [ ] 1 cup heavy cream
- [ ] 2 tsp white chili powder
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp olive oil
- [ ] Salt and pepper to taste

Sauce

- [ ] 1 cup chicken broth
- [ ] 1/2 cup heavy cream
- [ ] 1 tsp cumin
- [ ] 1 tsp garlic powder
- [ ] 1/2 tsp smoked paprika

Instructions

1. In a skillet, heat olive oil over medium heat; add diced chicken, season with salt, pepper, and white chili powder, and sauté until just cooked through, about 5 minutes.



2. Warm each tortilla in a dry pan for 10 seconds per side, then lay flat and spoon a portion of the cooked chicken onto the center.



3. Roll the tortilla tightly, place seam-side down in a greased 9-inch baking dish, and repeat for all tortillas.



4 In a saucepan, combine chicken broth, heavy cream, cumin, garlic powder, and smoked paprika; simmer gently for 3-4 minutes until slightly thickened, then stir in lime juice.



5 Pour the sauce over the arranged enchiladas, sprinkle shredded cheddar on top, and bake at 375°F for 12 minutes until cheese is golden and bubbly.



Nutrition per serving

420 kcal	30 g	28 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the sauce thickens too quickly, whisk in a splash more broth.
- For extra flavor, add a pinch of fresh cilantro to the sauce.
- Be careful not to over-bake; the cream can separate if left too long.