



CREAMY GREEN CHILI CHICKEN ENCHILADA BAKE

POSADA®

Chicken Enchiladas are smothered in a green chile cream sauce and covered in a pepper-jack cheese blend and garnished with chopped cilantro and scallions. Yield: 4 Servings

Ingredients:

8 Each	Chicken Enchiladas [#7170065], Prepared According to Package Directions	1 tsp.	Chili Powder
1 Tbsp.	Butter	½ Cup	Green Chiles, Diced & Canned
1 Tbsp.	Garlic, Minced	To Taste	Salt & Black Pepper
2 Cups	Heavy Whipping Cream	1 Cup	Pepper Jack, Shredded
1 Cup	Cream Cheese	Garnish	Cilantro, Chopped

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. In a medium saucepan melt butter.
3. Add garlic to the pan and cook until it begins to brown.
4. Add the heavy cream and bring to a simmer.
5. Slowly add the cream cheese while whisking to incorporate.
6. When the sauce is smooth add chili powder, green chilis, and salt and pepper.
7. Place **Chicken Enchiladas** in a baking dish and cover with the green chili sauce.
8. Cover with pepper jack cheese.
9. Bake for 30 to 40 minutes or until the cheese is brown and bubbling.
10. Garnish with cilantro and serve.