

## JalaPeña's Salsa Spicy Red Chicken Enchiladas

### INGREDIENTS:

- 3 tbsp flour
- 3 tbsp vegetable oil
- 1 jar JalaPeña's Salsa Chipotle Guajillo Salsa
- 3 cups chicken stock
- 4 cups shredded chicken
- 12 yellow corn tortillas, softened
- 1 16oz bag thick shredded Monterrey Jack cheese
- 1 small bottle Mexican crema\*
- Cilantro and onion for garnish

\*Add 2 tablespoons of Mexican crema to your enchilada sauce or chicken mixture if you like it a little less spicy



### DIRECTIONS:

1. Heat oil in a nonstick saucepan then whisk in flour.
2. When your roux is smooth, add salsa. Stir well.
3. Whisk in one ladle at a time of your heated chicken stock. Whisk until desired consistency.
4. Place on low heat while you prepare your chicken.
5. Take about 1/2 cup of your enchilada sauce and add to your cooked, shredded chicken.
6. Pour another 1/2 cup in the bottom of your casserole dish then start to assemble enchiladas.
7. Take softened corn tortillas, fill with shredded chicken mixture and then some cheese.
8. Place enchilada seam side down in your casserole dish.
9. Once you have filled all the tortillas and placed in dish, top with remainder of enchilada sauce and sprinkle the remaining cheese on top.
10. Bake covered at 375 degrees for 30 minutes then uncover and broil for 5 minutes.
11. Garnish with chopped cilantro and onions to taste.
12. Enjoy!