

Chicken Enchiladas with Sour Cream Sauce

We have the easiest **Sour Cream Chicken Enchiladas Recipe** packed with chicken, cheese and an amazing sour cream sauce. These are **the best Sour Cream Chicken Enchiladas** and they get even better the next day and freeze great.

The best Sour Cream Chicken Enchiladas

Many of you have asked for my sour cream enchilada recipe and here it is. I know that you will LOVE the recipe that our family calls the **BEST Sour Cream Chicken Enchiladas**.

I have been making these for years... literally years and it just gets better and better over time. Plus, make sure you make a double batch – these freeze great and actually taste better when you eat them the next day for lunch.

The Best Sour Cream Shredded Chicken Enchiladas recipe!

You are going to wonder why you didn't make this sooner. My kids go crazy over this meal.

Make a double batch of Chicken Enchiladas with Sour Cream sauce to freeze!

I always make a second pan of these Easy Sour Cream Chicken Enchiladas to put in the freezer. It doesn't take any longer to make two pans and we have dinner for another night.

This recipe is perfect in a 9×13 casserole dish. The ones with the lid are really handy if you are taking this dish somewhere.

I use the disposable pans for the one I am freezing. It helps so much on those busy nights.

To Make this Recipe You'll Need the following ingredients:

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients

- 2 – 3 boneless chicken breasts cooked and shredded
- ½ onion chopped
- 1 can of rotel
- 1 tablespoon of taco seasoning or half packet
- 1 can of cream of chicken soup
- 1 8 oz container of sour cream
- 1 cup of milk
- handful of shredded cheese any kind will do!
- 8-10 to tortillas

Instructions

1. Preheat oven to 350 degrees.
2. In a skillet, brown the onions until soft.
3. Add in the shredded chicken, taco seasoning, rotel, and HALF the can of cream of chicken soup.
4. Cook over low heat until mixed thoroughly.
5. Spoon the mixture evenly into the tortillas.
6. Roll and place in a 9×13 pan with the seam side down.
7. Continue to do this until your pan is full.
8. Meanwhile, mix the remaining cream of chicken soup, sour cream and milk in a bowl until combined.
9. Pour mixture over your rolled tortillas. Sprinkle with cheese

10. Bake for 20 minutes until heated through.