

## Creamy Chicken Enchiladas

Meat from 1 deli rotisserie chicken  
2 tbs. butter  
2 tbs. all-purpose flour  
4 cups chicken broth (reduce to 2 cups)  
1 ½ cups Greek plain yogurt  
3 cups Mexican cheese blend  
8 10" flour tortillas  
Salt, Taco seasoning or chili powder to taste



Put 4 cups chicken stock in medium sauté pan and place on medium heat, bring to boil and reduce to a simmer and continue to simmer until reduced by half ( 15-20 minutes, depending on your heat level).

Heat oven to 350 degrees

In a 10 or 12inch skillet, melt butter over medium heat. Stir in flour and whisk until blended. Cook at least 2 minutes, whisking steadily.

Add the reduced broth, whisking continuously. When smooth, stir in yogurt, mix until smooth. Mix in seasonings to taste, and add 1 cup of the cheese and stir well. Remove from heat and set aside.

Divide the chicken into 8 even portions (about 1/3 cup?) and place in center of each tortilla, along with 2 tbs. cheese and one tbs. of sauce. Roll up tortillas into a cigar shape and place in an ungreased 9 X 13 baking dish.

Pour remaining sauce over filled tortillas, and sprinkle with remaining cheese.

Cover for 25 minutes, remove foil. Continue baking 20 minutes or until cheese is melted and the sauce is bubbly.