



Kitchen Cheat Sheet: Sour Cream Enchilada Casserole

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Tips and Extras

If you don't have cooking spray, grease the baking dish with butter or olive oil so nothing sticks!

Quickly and easily shred chicken breasts using the paddle attachments and an electric mixer. Otherwise, grab two forks and start pulling the chicken apart in opposite directions.

Full-fat sour cream tastes smoother than reduced fat in this recipe. Reduced fat will make it watery.

Remember, re-cooking the shredded chicken in the casserole doesn't "reset" how long you can keep the leftovers. If your leftover Rotisserie chicken is already 3 days old, you should consume the casserole within another day or so.

Storage

Cover leftovers with plastic wrap and refrigerate for up to 4 days. Freeze for up to 3 months.

You can also make this up to 2 days ahead of time and refrigerate or freeze unbaked.

Let the frozen casserole thaw in the fridge overnight before baking.

The best way to reheat a casserole is in the oven. Cover the dish with aluminum foil and bake at 350 degrees F for 20-30 minutes.

Faqs

Can I use cream cheese instead of sour cream?

You can, but I think sour cream is best. Where the cream cheese is a little too heavy, sour cream adds a perfectly tangy, light creaminess. It is named sour cream chicken enchilada casserole, after all!

Are green enchilada sauce and salsa verde the same?

The main difference between the two is that the sauce is cooked down before being canned—Salsa Verde isn't. If you're in a pinch, though, feel free to swap the salsa in place of the sauce.

Serve with

This creamy dish just needs a crispy salad but if you want a bit more try the Frito Corn Salad. It perfectly complements easy chicken enchiladas—both in prep (simple) and taste (delicious.)

I like to add a few Candied Jalapenos to the top before serving. They are the perfect topping for any Tex-Mex dish, and are good enough that you could eat 'em on their own!

And we're never too full for dessert around here. The filling in this Homemade Chocolate Pie is made using the microwave. Takes about 10 minutes so it's perfectly doable any night of the week!

Variations

- Shred chicken breasts easily by poaching them in boiling water, or use pre-cooked meat, instead. Rotisserie, frozen, leftover—anything will do!
- Swap the chicken for pulled pork (as long as it doesn't have sauce.)
- You can use flour tortillas if you don't like corn, though it's not as traditional. The corn tortillas are good, though, so give 'em a try!
- Stir some refried beans, corn, and/or rice into the meat mixture for added heartiness—or if you don't feel like making sides!
- If you like black olives, toss some on top before baking. Yum!
- Green chilis aren't enough spice for ya? Amp up the heat with jalapenos. Stir them in or use 'em as a topping.
- Cheesy chicken enchiladas taste great with so many varieties of, well, cheese! Experiment with a Mexican blend, Pepper Jack, cotija, queso, or sharp cheddar cheese until you find your favorite.
- Serve the enchiladas with diced bell peppers and onions on top for a fresh pop of flavor!