



Kitchen Cheat Sheet: =Skillet Enchiladas Suizas

Tips and Time Savers

- Don't add sour cream with the heat on. High heat is how you end up with a broken, curdled situation. We are going for creamy luxury, not kitchen betrayal.
- Use rotisserie chicken and call it a win. This is not the night to prove anything. Grab the shortcut and move on with your life.
- Cut or tear tortillas into larger pieces. Too small and they disappear into mush. You want soft, layered bites... not enchilada paste.
- Taste before you add the tortillas. This is your moment to adjust salt, cumin, or salsa. After the tortillas go in, it's a lot harder to fix things without overworking it.
- Shred your own cheese if you can. Pre-shredded works, but freshly shredded melts smoother and looks like you've got your life together.
- Don't over-stir once everything is combined. This isn't risotto. Stir it together, then let it settle and do its thing.
- Let it sit for a few minutes before serving. I know. I know. But it thickens up and holds together better instead of sliding all over the plate like it just gave up.
- Add avocado right before serving. Not sooner. We are not inviting that weird brown situation to dinner.

Storage

- **Refrigerator:** Store leftovers in an airtight container in the fridge for up to 3–4 days. The flavors actually settle in and get even better... assuming nobody finds it first.
- **Reheating:** Warm it gently on the stove or in the microwave. Add a splash of milk, broth, or even a little extra salsa verde to loosen it back up—this keeps it creamy instead of thick and stubborn.
- **Freezer:** You can freeze it for up to 2 months, but fair warning: the sour cream sauce may lose a little of its silky charm when thawed. Still good. Just not quite as “company's coming over” pretty.
- **Make-ahead tip:** You can prep everything ahead and refrigerate before baking. When ready to cook, warm it low and slow so it heats evenly without breaking the sauce.

Variations

- Make it spicy: Use hot Rotel, a spicier salsa verde, or toss in a diced jalapeño with the onions. This is how you wake everybody up without making a speech.
- Go creamy-green chile style: Swap the salsa verde for green chile enchilada sauce if that's what you've got. Slightly different vibe, still very much a good decision.
- Extra cheesy (no judgment here): Mix in a second type of cheese—pepper jack for heat or mozzarella for that dramatic stretch. This is not the place for restraint.
- Bake it instead of stovetop
- Assemble everything, transfer to a baking dish, and bake at 350°F until bubbly and golden. Same comfort, different outfit.

FAQs

Can I use flour tortillas instead of corn?

You can... but they'll be softer and a little more casserole-like. Corn tortillas hold their shape better and bring that classic enchilada flavor. Flour is fine in a pinch. We're not calling the authorities.

Is this spicy?

Mild to medium, depending on your salsa verde and Rotel. If your family thinks black pepper is "a lot," grab mild versions. If you like a little attitude, go medium or spicy and don't look back.

Can I make this ahead of time?

Yes. Assemble it, cover, and refrigerate. When you're ready, warm it gently on the stove or in the oven until heated through. You might need to add a splash of broth or milk to loosen things back up.

What kind of chicken works best?

Anything cooked. Rotisserie, leftover baked chicken, even that container you forgot about in the fridge (within reason... let's not get reckless). Shred or chop it and you're good.

Can I freeze enchiladas suizas?

You can, but the texture of the sour cream sauce may change a bit when thawed. Still edible. Still comforting. Just not quite as silky as fresh.

What cheese works besides Monterey Jack?

Pepper jack if you want heat. Mozzarella if that's what you've got. A Mexican blend works too. Basically, if it melts well, it's invited.

Do I have to use avocado and cilantro?

Nope. They're the fresh, pretty finishing touches—but if cilantro tastes like soap to you or your avocado isn't cooperating, skip them. The skillet will survive.

Can I make this in the oven instead of the stovetop?

Absolutely. Transfer everything to a baking dish after mixing, top with cheese, and bake at 350°F until hot and bubbly. Same magic, different outfit.