

# Chicken Enchilada Casserole

It's a weeknight winner!

BY REE DRUMMOND Published: Feb 21, 2025

YIELDS:

**8 - 10** serving(s)

PREP TIME:

**40** mins

TOTAL TIME:

**1 hr 15** mins

## Ingredients

2 Tbsp. canola oil

3 garlic cloves, finely chopped

1 jalapeño, seeded and finely chopped

1 large onion, diced

3 cups shredded cooked chicken

2 (4-ounce) cans diced green chiles

## Directions

- 1 | Preheat the oven to 350°F.
- 2 | In a large skillet, heat the oil over medium heat. Add the garlic, jalapeño, and onion and sauté until softened, about 3 minutes. Stir in the chicken, green chiles, paprika, and a pinch each of salt and pepper. Reserve 1/2 cup of the enchilada sauce, then pour the remaining sauce into the skillet, stirring to combine. Cook until

1/2 tsp. paprika

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Kosher salt, to taste

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Black pepper, to taste

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3 (10-ounce) cans green enchilada sauce

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2/3 cup sour cream

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18 corn tortillas, cut in half

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3 cups grated monterey jack cheese (about 12 ounces)

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Fresh cilantro, chopped, for serving

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[See Nutritional Information](#) ✓

warmed through, 1 to 2 minutes. Turn off the heat and stir in the sour cream.

- 3 | Spread the reserved 1/2 cup enchilada sauce in the bottom of a 9-by-13-inch baking dish. Line the bottom of the dish with 12 tortilla halves (overlapping as necessary to cover), then spread with one-third of the chicken mixture, and sprinkle with 1 cup of the monterey jack cheese; repeat to make 2 more layers of the tortillas, chicken mixture, and cheese. You should have 3 layers total.
  - 4 | Bake until bubbling and golden brown, 30 to 35 minutes. Let rest 10 minutes. Sprinkle generously with chopped cilantro before serving.
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