

Chicken Enchiladas

- 3 cups cooked and shredded chicken, skin removed
- 4 scallions, thinly sliced
- 3 plum tomatoes, seeds removed, and coarsely diced
- 1 1/2 cup grated cheese of your choice
- 8 tortillas
- 2 1/2 tablespoons butter
- 3 tablespoons white flour
- 2 cups strong brown chicken stock
- 1/8 teaspoon black pepper
- salt and black pepper (to taste)

In a medium bowl, combine chicken, scallions (reserve 2 tablespoons), tomatoes (reserve 3 tablespoons) and 1 cup of cheese.

Season with salt and black pepper.

Refrigerate until ready to use.

Melt butter in a medium saucepan over medium heat.

Add flour. Cook and stir 1 minute.

Add strong brown chicken stock and black pepper.

Continue to cook and stir until thickened and bubbly, about 10 minutes.

Remove from heat. Pour 1/3 of the sauce in the bottom of a 13"X9" baking dish.

Preheat oven to 375 degrees.

Place 1/2 cup chicken mixture on one side of a tortilla.

Roll it up and place in the baking dish, seam side down.

Continue with the remaining 7 tortillas.

Pour the remaining sauce over the filled tortillas.

Sprinkle grated cheese, reserved sliced scallions, and reserved diced tomato over top.

Bake for 20-25 minutes, or until lightly browned and bubbly.

Serves 4-6.