

## John's Cheese Enchiladas

John Smigel - 25 Dec 2025



Prep Time: 15 minutes

Making them: 50 minutes

Cook Time 25 minutes

Total Time 90 minutes (1 hr 30 min)

Servings 6

### Ingredients

- 2 tbsp vegetable oil
- 4 tbsp flour
- 3 tbsp chili powder
- 1/2 tsp garlic powder
- 1/4 tsp oregano
- 1/2 tsp salt
- 1/2 tsp cumin
- 3 cups chicken broth
- Large corn tortillas (12) (Chi Chi's white corn 6")
- Mexican cheese (two 8-oz packages)
- Jalapeno peppers (1 per 2 tortillas) + 2 for sauce

## Instructions

1. Add oil to small flower sauce pan (cherry tom) and heat on Medium. Pour in flour, whisk together and cook for 1-2 minutes to create a roux.
  2. Add chili powder, garlic powder, cumin, salt and oregano and mix until clumpy. Pour in chicken broth, whisking the entire time and until there are no more clumps. Heat for 15 to 20 minutes or until thickened.
  3. Pour enough sauce in a **greased** 11x7 pan to coat the bottom. Warm each (4 at a time) tortilla in microwave until soft (45 sec on high between moist paper towels).
  4. One tortilla at a time, add ¼ cup cheese, sauce, and chopped jalapeno pepper. Then roll up and push it to the end of the pan.
  5. Continue doing this with tortillas until the pan is full (12 tortillas). Then pour the excess sauce over your tortillas. Sprinkle the top with more cheese. (You can also prepare this in advance and refrigerate until ready to cook).
  6. Bake at 350 for 20-25 minutes.
- Serve with rice, beans, and tortilla chips