

Chicken Bacon and Ranch Stacked Enchiladas

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/rotel-bacon-phillo-swiss-mayo-recipe>

Ingredients:

- 1/2 cup unsalted butter
- 1/2 cup all purpose flour
- 4 cups reduced sodium chicken broth
- 1 1/2 cups shredded cheddar cheese
- 1 teaspoon seasoning dry Ranch Dressing, packet
- 1 teaspoon ground cumin
- 8 strips bacon cooked crisped, crumbled
- 3 cups chicken breast cooked shredded
- 4 ounces green chilies diced
- 10 ounces rotel can, Mild Tomatoes, drained
- 2 tablespoons canola oil
- 12 tortillas white corn, taco size
- 1 cup shredded cheddar cheese
- 2 avocados thinly sliced
- 1 cup cilantro for garnish, optional

Nutrition:

1. Calories: 1230 calories
2. Carbohydrate: 90 grams
3. Cholesterol: 160 milligrams
4. Fat: 76 grams
5. Fiber: 10 grams
6. Protein: 48 grams
7. SaturatedFat: 30 grams
8. Sodium: 1960 milligrams
9. Sugar: 6 grams

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