

## **Asparagus and Chicken Enchiladas**

*from **In Our Grandmothers' Kitchens***

### *Ingredients:*

2 pounds asparagus, cut into 1-inch pieces  
12 tortillas (I used flour)  
oil as needed for softening tortillas  
1/2 cup (1 stick) sweet butter  
1/2 cup flour  
3 cups chicken broth  
1 cup sour cream  
1/2 cup salsa verde (a little more if you like)  
3 cups (generous) grated cheese—Monterey Jack or sharp cheddar or a mixture of the 2  
2-1/2 to 3 cups cooked, shredded chicken  
1/2 cup chopped onions

### *Instructions:*

Blanch the asparagus for 2 minutes. Cool them with ice cubes and drain them; set them aside.

Preheat the oven to 425 degrees.

Cook each tortilla briefly on both sides in an oiled skillet until it softens. Set the tortillas aside to drain and cool.

In a saucepan melt the butter. Whisk in the flour for a minute; then whisk in the broth. Cook until thick and bubbly, stirring constantly.

Add the sour cream and salsa; heat thoroughly. Remove from heat.

Mix together 2 cups of the cheese, the chicken, the onion pieces, and the asparagus. Divide this mixture evenly among the tortillas, and top each with 3 tablespoons of sauce.

Roll up the tortillas and place them, seam-side down, in a 9-by-13-inch baking dish. Sprinkle with the remaining sauce and cheese.

Bake for 25 minutes. Serves 6.