Skillet Chicken Enchiladas

Homemade Enchilada Sauce

3 Tablespoons canola oil

3 Tablespoons flour

2 Tablespoons chili powder

1 teaspoon ground cumin

½ teaspoon kosher salt

Pinch of cayenne pepper

1/4 teaspoon dried oregano

1/4 teaspoon onion powder

1 clove garlic, minced

2 Tablespoons tomato paste

2 cups chicken broth

Enchiladas

1 Tablespoon olive oil

1 onion, diced

3 cups shredded cooked chicken

3/4 teaspoon chili powder

3/4 teaspoon ground cumin

1/2 teaspoon smoked paprika

Salt and pepper, to taste

4 oz can mild diced green chiles

2 1/2 cups red enchilada sauce

6 6-inch corn tortillas, cut into strips

2 cups shredded cheddar or Mexican blend cheese

Optional toppings:

cilantro

avocado

diced tomatoes

sour cream

jalapeño slices

green onion

olives

For sauce, heat oil in saucepan.

Add flour and whisk for one minute.

Add spices and garlic; stir for 1 minute.

Whisk in tomato paste.

Slowly whisk in chicken broth.

Simmer 10-12 minutes.

Cool to thicken.

For enchiladas, in cast iron skillet, heat oil.

Add onion and cook until tender.

Stir in chicken, chili powder, cumin, paprika, salt, and pepper, green chiles and enchilada sauce.

Add tortilla strips and stir until covered in sauce.

Cook on low for 2 minutes.

Top cheese and transfer the skillet to the 425 oven.

Bake 7 - 10 minutes.

Top with desired toppings and serve warm.