



## Sour Cream Chicken Enchiladas

from [Magnolia Table Cookbook](#)

**prep:** 20 minutes  
**cook:** 35 minutes  
**cool:** none

Vegetable oil spray  
Two 10-ounce cans mild green enchilada sauce  
One 10.5-ounce can condensed cream of chicken soup  
One 8-ounce container sour cream  
4 cups shredded meat from 1 store-bought rotisserie chicken or Perfect Roast Chicken (page 203 in [Magnolia Table Cookbook](#))  
One 4-ounce can diced green chiles  
One 14-ounce bag grated mozzarella cheese (about 3½ cups)  
Ten 10-inch soft flour tortillas (see Note)  
1 vine-ripened tomato, cut into ¼-inch dice  
½ cup chopped fresh cilantro  
1 lime, cut into wedges  
Mexican Rice (page 195 in [Magnolia Table Cookbook](#)) or two 5.4-ounce pouches Mexican rice mix, cooked, for serving (I like Knorr)  
Canned charro beans or your favorite seasoned beans, warmed, for serving

1. Position an oven rack in the top third of the oven and preheat the oven to 350°F. Spray a 9 x 13 x 3-inch (deep) baking dish with vegetable oil.
2. In a large bowl, whisk together the enchilada sauce, chicken soup, and sour cream. Spread about ½ cup of the sauce in the baking dish. Set aside the remaining sauce.

3. In a medium bowl, combine the chicken and chiles. Toss until well combined. Set aside.
4. Set aside about 2 cups mozzarella for topping the dish. Put the rest in a medium bowl for ease.
5. Sprinkle some mozzarella on a tortilla, then add some of the shredded chicken and chiles. Tightly roll up the tortilla and place it seam side down in the prepared pan. Continue with all of the tortillas, chicken, and mozzarella (except for what you've reserved for the top), putting the tortillas into the baking dish as they are filled. Push the others up against one another as necessary so that all the filled tortillas fit in a single layer.
6. Pour the remaining sauce over the filled tortillas. Bake for 20 minutes. Remove from the oven and sprinkle the reserved mozzarella on top. Bake until the cheese is melted, about 15 minutes.
7. Pass the chopped tomatoes, cilantro, and lime wedges at the table. Serve with Mexican rice and warmed charro or other beans.
8. Store leftovers in a covered container in the refrigerator for up to 4 days. Reheat in a 300°F oven.

Makes 6 servings

**note:** We're lucky in Waco to have several excellent independent tortillerias where we can buy fresh tortillas, which I use for this dish. If you have a good source for fresh flour tortillas, use those, or just buy the best-quality flour tortillas you can find.

## Fresh Tomato Salsa

from [Magnolia Table Cookbook](#)

**prep:** 15 minutes  
**cook:** none  
**cool:** none

¼ red onion, coarsely chopped  
1½ pounds vine-ripened tomatoes, cut into large pieces  
¼ cup coarsely chopped fresh cilantro  
1 or 2 jalapeños (ribbed and seeded if desired; see Note), coarsely chopped  
1 garlic clove, chopped (optional)  
Juice of ½ lime, or to taste  
¼ teaspoon kosher salt, or to taste  
Tortilla chips, for serving

1. In a food processor, pulse the onion until finely diced. Add the tomatoes, cilantro, jalapeño(s), and garlic (if using) and pulse until well chopped.
2. Stir in the lime juice and salt.
3. Serve with tortilla chips.
4. Store in an airtight container in the refrigerator for up to 3 days. Stir before servings.

Makes about 4 cups

**note:** A chile's heat is not primarily in the seeds, but in the pithy ribs that the seeds are attached to. If you remove only the seeds, a hot chile will still be super spicy; remove the ribs as well if you want to minimize the heat. If you like super spicy salsa, use the larger amount of jalapeño and leave some or all of the ribs.



## Guacamole

from [Magnolia Table Cookbook](#)

**prep:** 15 minutes

**cook:** none

**cool:** none

- 4 Hass avocados, pitted
- 1 medium vine-ripened tomato, cut into ¼-inch dice
- 2 to 3 tablespoons minced red onion, to taste
- 1 to 1½ jalapeños (ribbed and seeded if desired), minced (see Note on Fresh Tomato Salsa recipe)
- ¼ cup chopped fresh cilantro
- Juice of 1 lime, or more to taste
- Kosher salt and freshly ground black pepper
- Tortilla chips or sweet potato chips, for serving

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1. Spoon the avocados out into a large bowl and discard the peels. Smash the avocados with the back of a fork until they're broken down but still have lots of texture. Add the tomato, onion, jalapeño, cilantro, lime juice, and ¼ teaspoon each of salt and pepper. Use the fork to stir until well combined. Taste and add more lime juice, salt, or pepper as needed.
  2. Serve at once with chips.
  3. To store, transfer to a container with an airtight lid. Press plastic wrap directly against the surface of the guacamole and cover the container. Store in the refrigerator for up to 6 hours.

Makes about 3 cups

## Cilantro Lime Rice

from [Magnolia Table, Volume 2 Cookbook](#)

**prep:** 10 minutes

**cook:** under 25 minutes

**cool:** none

- 4 tablespoons (½ stick) unsalted butter
- 1 cup basmati or long-grain white rice
- 1¾ cups chicken broth
- ½ teaspoon grated lime zest
- 2 tablespoons fresh lime juice
- ¼ cup chopped fresh cilantro
- ¼ teaspoon kosher salt
- ¼ teaspoon freshly ground black pepper

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1. In a medium saucepan, melt 1 tablespoon of the butter over medium-high heat. Add the rice and sauté until the rice begins to brown a little, 2 to 3 minutes. Add the broth and bring to a boil over high heat. Reduce the heat to medium-low, cover, and simmer until tender, about 15 minutes. Fluff the rice with a fork.
  2. Meanwhile, in a small glass bowl, melt the remaining 3 tablespoons butter in the microwave, about 30 seconds. Stir in the lime zest and juice.
  3. Pour the lime butter over the hot rice, add the cilantro, and stir until combined. Season with the salt and pepper.

Makes 4-6 servings

## Charro Beans

**prep:** 5 minutes

**cook:** 15 minutes

**cool:** none

- 5 strips bacon, chopped
- 1 jalapeño pepper, finely diced
- One - 20oz can charro beans, drained and rinsed

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1. In a small saucepan, heat up canned charro beans until simmering. Add cooked bacon and jalapeños, stirring well to combine.
  2. Serve hot.

Makes 4-5 servings

## Tres Leches Cake

from [Magnolia Table, Volume 2 Cookbook](#)

**prep:** 25 minutes,

plus 1 hour chilling

**cook:** under 30 minutes

**cool:** 2 hours

- Butter, for the pan
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon kosher salt
- 6 large eggs, at room temperature
- 2 cups sugar
- 3 teaspoons pure vanilla extract
- 1 cup milk, at room temperature
- 2 cups heavy cream
- One 12-ounce can evaporated milk
- 1 teaspoon ground cinnamon, plus more for sprinkling
- One 14-ounce can sweetened condensed milk



Sliced fresh strawberries, whipped cream ([see recipe here](#)), and mint leaves, for serving (optional)

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1. Preheat the oven to 350°F. Lightly grease a 9 × 13-inch baking pan with butter.
2. In a medium bowl, mix together the flour, baking powder, and salt. Set aside.
3. In a stand mixer fitted with the paddle attachment, beat the eggs and sugar on medium-high speed until light and fluffy and the color is lightened, 6 to 7 minutes. Slowly add 2 teaspoons of the vanilla and mix until just combined.
4. With the mixer on low speed, add half of the flour mixture, then the milk, finishing with the remaining flour mixture, mixing well after each addition.
5. Pour the batter into the prepared pan and bake until a tester inserted into the center comes out clean, 23 to 28 minutes. Let the cake cool completely, approximately 1 hour.
6. Meanwhile, in a medium saucepan, whisk together the cream, evaporated milk, and cinnamon. Bring to a boil over medium heat, then reduce the heat and simmer for 2 minutes, stirring occasionally, until completely combined and smooth. Set aside for 5 to 8 minutes to let the flavors meld.
7. Whisk the sweetened condensed milk and the remaining 1 teaspoon vanilla into the cream mixture.
8. Using a fork, poke holes in the top of the cooled cake. Pour the cream mixture over the cake. Cover with plastic wrap and refrigerate for at least 2 hours or overnight.

9. Slice and sprinkle each serving with cinnamon. Serve with sliced strawberries, whipped cream, and fresh mint leaves, if desired.

10. Store covered in the refrigerator for up to 3 days.

*Makes one 9 × 13-inch cake*