

Verde Chicken Enchiladas

Yield: Serves 4 - 5

Ingredients:

For the Enchilada Sauce:

- 2 cups verde sauce *see below
- ½ cup chicken stock
- ½ cup heavy cream
- Kosher salt and freshly ground pepper

For the Filling:

- 4 large chicken breasts, bone-in, skin on
- Seasoned with Kosher salt and pepper
- Olive oil
- ½ cup sour cream
- 2 cups shredded cheese (Mexian blend, mozzarella, cheddar, pepper jack, queso fresco- you choose) **divided**
- ½ teaspoon Kosher salt
- ½ cup scallions, finely chopped
- ½ cup cilantro, finely chopped
- 1 teaspoon cumin
- ¼ teaspoon chipotle powder or paste
- 10-12 flour tortillas (depends on how full you want them and/or how large the chicken breasts are you are using)
- 2 tablespoons olive oil

Verde Sauce Ingredients

- 1 pound tomatillos, husked, rinsed and quartered
- ½ large brown onion, cut into chunks
- 5 cloves of garlic
- 1-2 poblano (pasilla) chiles (depending on how hot you want it and the size of your peppers). Stemmed, ribs and seeds removed
- 1 jalapeno, stemmed, ribs and seeds removed
- ¼ cup olive oil
- 1 ½ teaspoons Kosher salt
- ½ teaspoon freshly ground black pepper

Steps:

1. Preheat the oven to 425°F.
2. Combine all ingredients in a large roasting pan. Roast for 35-45 minutes or until the veggies are charred at the tops and lots of juice has been released.
3. Allow mixture to cool before blending. For a sauce like enchiladas blend until smooth. For salsa, you may want to pulse to have some texture left in the salsa.



Steps:

1. Make the verde sauce first (see left).
2. Preheat oven to 350°F. Spray or brush the chicken breasts with olive oil and season with salt and pepper. Bake chicken for 35-45 or until the thermometer reads 165°F when inserted in the thickest part of the breast. Allow chicken to cool before shredding or chopping.
2. Combine shredded/chopped chicken, 1 cup of the enchilada sauce, sour cream, 1 cup of shredded cheese, Kosher salt, scallions, cilantro, cumin and chipotle powder.
3. Brush the inside of a baking dish with olive oil. Take one-tenth of the chicken filling and place it in the center of a tortilla. Spread it out evenly. Roll the tortilla up and place the stuffed tortilla seam-side down in the pan. Repeat with the remaining tortillas. Top the rolled tortillas with remaining enchilada sauce and remaining cheese.
4. Bake enchiladas for 15 - 20 minutes or until the cheese browns. Garnish with scallions and cilantro, if desired. Serve hot.