

# Rojo Chicken Enchiladas

## Ingredients:

### *For the Enchilada Sauce:*

2 tablespoons olive oil  
2 tablespoons all-purpose flour  
1 tablespoon chili powder  
2 cups low-sodium chicken stock  
1 ½ cups “mother sauce” (see recipe below)  
½ teaspoon cumin  
1 teaspoon garlic powder  
½ teaspoon onion salt  
½ teaspoon chipotle powder  
¼ teaspoon Kosher salt

### *For the Filling:*

2 large chicken breasts, bone-in, skin on  
Seasoned with Kosher salt and pepper  
Olive oil  
½ cup enchilada sauce  
½ cup sour cream  
2 cups shredded cheese (Mexican 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



## Steps:

1. Make the mother sauce first then the enchilada sauces (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, ½ 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.

## “Mother Sauce” Ingredients

3 pounds Roma or hothouse tomatoes, quartered  
½ large red or brown onion, cut into chunks  
5 cloves of garlic  
¼ cup olive oil  
1 ½ teaspoons Kosher salt  
A couple pinches of red pepper flakes  
½ teaspoon freshly ground black pepper

## Steps:

1. Preheat the oven to 400°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. The sauce keeps for 1 week in the fridge or 3 months in the freezer.