

Green Chile Chicken Enchiladas

Brittany Allyn

Serves 4

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For the Enchiladas:

10 oz. shredded Chicken (about 2 cups)

*See directions below for preparing Chicken

1 cup shredded 4 Cheese Mexican Cheese Blend

8 Flour or 10 Corn Tortillas

Sour Cream Sauce - recipe below

Fresh Cilantro and Salsa for garnish



Sour Cream Sauce:

3 TBSP Butter

1 Shallot finely minced

2 diced Hatch Chile Peppers, roasted, skins and seeds removed

(I prefer hot Hatch chiles. If you are sensitive to heat, use medium or mild)

4 TBSP All-Purpose Flour

3 ½ cups Chicken Broth

1 cup Sour Cream (I use light sour cream)

½ tsp Sea Salt

Directions:

Preheat oven to 350°F.

Melt butter in a sauce pan. Add the shallot and sauté until tender. Stir in the flour and cook for about 1 minute. Slowly whisk in the chicken broth. Bring to a boil and simmer until slightly thickened. Add the chiles and the salt. Turn off the heat and allow the sauce to cool slightly. Put a cup of the warm liquid in a liquid measuring cup and whisk in the sour cream. Then add the sour cream mixture back to the sauce and whisk to combine. Warm through.

Place the cooked shredded chicken in a skillet. Add ¾ cup of the sauce and heat through. Lightly spray a 9 x 13 baking dish with cooking spray. Pour ½ cup of the sauce evenly over the bottom of the baking dish. Divide the meat mixture evenly between the tortillas. Put 1 – 1 ½ TBSP of the cheese in each enchilada. Roll up and place seam side down in the baking dish. When all the enchiladas are assembled, pour 1 cup of the sauce over the top. Keep the remaining sauce to spoon over the top for serving. (Allow the remaining sauce to cool. It will thicken and then reheat it to drizzle over the top of the enchiladas when serving.) Sprinkle the remaining cheese over the top of the enchiladas.

Place in the oven and bake for at least 30 minutes or until cheese is melted and sauce is bubbling.

*This recipe is great for leftover chicken or turkey. However, sometimes I like to make the chicken ahead and freeze it in 10 oz. portions, so these can come together quickly for a great weeknight dinner.

I like to prepare the shredded chicken in my crockpot and add chiles and other ingredients to infuse flavor into the meat while cooking. Another option would be to purchase a rotisserie chicken and shred the meat.

Ingredients

4 lb. boneless skinless Chicken Breasts
4 cloves of Garlic peeled and slightly smashed
4 sliced Hatch Chile Peppers, roasted, skins and seeds removed
(We prefer hot Hatch chiles. If you are sensitive to heat, use medium or mild)
1 large Onion sliced thin
½ tsp Cumin
½ tsp Coriander
1 ½ tsp Sea Salt
1 tsp Black Pepper
2 cups Low Sodium Chicken Broth

Directions:

Place the chicken in a 6-qt. crockpot. Place the chiles, onion and garlic on top of the chicken and sprinkle the spices over the top. Pour the chicken broth over the top. Close and cook on high for 4-5 hours. When chicken is cooked through, remove and shred the meat while it is still warm pulling it apart with two forks. Discard the vegetables and broth. Allow to cool before freezing. Divide into 4, approximately 10 oz. portions.