

Chicken Enchiladas

Origin: Me

Prep Time: 20 **Cook Time:** 15 min or 3 hrs & 15 min **Servings:** 6

There are two cheater's options on this recipe.

-Buy a roasted chicken from your grocery store. (for 15 min total cook time)

-Use a 16 oz jar of good tomatillo (salsa verde) sauce in place of ingredients 2-7

Shopping List:	Amount:	Prep Directions:
1 Chicken Breast	2 lb	Shredded
2 Canola Oil	1 tbls	
3 Tomatillos	1 lb	
4 Onion	1 medium	Chopped
5 Poblano Pepper	1 each	seeded, chopped
6 Garlic	2 cloves	chopped
7 Ground Cumin	3/4 tsp	
8 Salt and Pepper		
9 Heavy Cream	1 cup(s)	
10 Diced Tomatoes	1 can(s)	Drained
11 Monterrey Jack Cheese	1 1/2 cup(s)	
12 6-inch Corn Tortillas	12 each	

Directions:

- 1 Roast the chicken in your preferred method. I make two 'snakes' out of aluminum foil . I use it as a rack and roast in my CrockPot for 3 hours on low
- 2 Heat oven to 400° F.
- 3 Add the tomatillos, onion, poblano, garlic, cumin, and ½ teaspoon salt.
- 4 Cook, stirring occasionally, until the vegetables are tender, 10 to 12 minutes.
- 5 Transfer to a food processor, add the cream, and puree
- 6 In a large bowl, combine the chicken, tomatoes, 1 cup of the cheese, ½ cup of the tomatillo sauce, and ½ teaspoon each salt and pepper.
- 7 Warm the tortillas according to the package directions.
- 8 Spread 1 cup of the remaining sauce in a 9-by-13-inch baking dish.
- 9 Roll the chicken mixture in the tortillas and place them in the dish, seam-side
- 10 Top with the remaining sauce and cheese.
- 11 Bake until beginning to brown, 10 to 15 minutes. Serve with Pico de Gallo.