

Green Chile Chicken Enchiladas

Ingredients

- 3 poblano chiles (stemmed, seeded and halved)
- 1 onion (quartered)
- 1 jalapeño pepper (stemmed, seeded and halved)
- 10-12 tomatillos (skins removed)
- 5 cloves garlic (peeled)
- 1 Tbsp vegetable oil
- 1 tsp ground cumin
- 1 tsp dried oregano
- 1 tsp sugar
- 1 tsp salt
- 1 tsp. black pepper
- ¼ cup cilantro
- ¼ cup water
- 1 rotisserie chicken (skin and bones removed, shredded)
- 12 oz sharp cheddar cheese
- 12 corn tortillas



Preparation

1. Place the poblano and jalapeño skin side up on a foil lined baking sheet along with the onion, tomatillos and garlic
2. Cover the vegetables with oil and roast for 15 minutes under the broiler (rotating halfway through during cooking time)
3. Place the roasted vegetables in a blender and blend until smooth
4. Add the cumin, oregano, sugar, salt, pepper, cilantro and water and blend to make the sauce
5. Cover the tortillas with a damp cloth and microwave for 1½ minutes
6. Mix the chicken, half of the cheese and ½ cup of the sauce and place ¼ cup of the mixture in each tortilla then roll each one
7. Spread ½ cup of the sauce in the bottom of an oven-proof baking dish
8. Arrange the rolled tortillas in the baking dish and cover with 2 cups of sauce and the remaining cheese
9. Cover with foil and bake in a 400° oven for 30 minutes
10. Rest for 15 minutes and garnish with cilantro, avocado, etc.