

## **New Mexican Chicken Enchiladas with Mi Abuelo™ Green Chile Peppers**

These chicken enchiladas are made with shredded chicken, Mi Abuelo™ Flame-Roasted Organic Green Chiles and plenty of cheese, all rolled up in corn tortillas and smothered with green chile sauce. This enchilada recipe is sure to become a family favorite!



You'll find that making enchiladas from scratch at home is actually quite easy to do, especially using Mi Abuelos™ Chiles.

These green chicken enchiladas taste like they came direct from a New Mexican restaurant.

**Prep: 10 Minutes**

**Cook: 10 Minutes**

**Servings: 6**

### **Ingredients for the Chicken and Sauce:**

- 1 (3½ lb.) Chicken, with the neck, but giblets removed
- 1 Small carrot (3 oz.)
- 1 large white onion (10 oz.)
- ½ Teaspoon cumin seed
- 2 Tablespoons unsalted butter
- 2 Cups diced white onion
- 4 Garlic cloves, minced
- 2 Tablespoons all-purpose flour
- 3 Cups Mi Abuelo™ Flame-Roasted Green Organic Chile Peppers, skins peeled and chopped
- 6 Cups hot chicken broth (see below)
- Salt and pepper to taste
- ¼ Teaspoon dried Mexican oregano
- 12 Soft corn tortillas

### **Enchiladas and Garnish:**

- 2½ Cups (7 oz.) Oaxacan or Monterey Jack cheese, or a mix, grated.
- 2 Cups (10 oz.) queso fresco, crumbled
- 4 Scallions, thinly sliced (¾ cup)
- 1 Cup coarsely chopped cilantro leaves and tender stems (from about 1 bunch)
- Crema, crème fraîche, or sour cream
- Thinly slivered crisp lettuce, tomato slices and radishes (optional)

### **Instructions For Making chicken:**

1. In a large pot or Dutch oven, add the chicken, chicken neck and enough water just to cover. Add the carrot, onion, and garlic cloves and bring to a simmer. Let simmer until the meat is cooked through and the broth is flavorful, about 40 minutes.
2. Next strain, reserving both the broth and the chicken.
3. Set chicken aside until cool enough to handle. Shred the meat and discard the bones and skin. You should end up with approximately 4 cups of meat. Set aside. Reserve 6 cups of broth for making the sauce, plus 2 cups more for softening tortillas.

### **Instructions For Making Sauce:**

1. In a small, dry skillet over medium-high heat, add the cumin. Cook, stirring or shaking the pan occasionally, until fragrant, about 3 minutes. Remove, then finely grind.
2. In a large saucepan over medium-high heat, melt the butter. Once hot, add the onions and cook, stirring occasionally, until softened and barely colored, about 8 minutes. Stir in the minced garlic and let cook 1 minute, then sprinkle the flour into the pan and stir to incorporate. Add the chiles.
3. Season generously with salt and lightly with black pepper, then add the cumin and oregano; stir well. Gradually whisk in the chicken broth and bring to a simmer. Simmer for 10 minutes (sauce should thicken slightly). Taste and adjust the seasoning as needed, then set aside.

**Cook's Tip:** Sauce and chicken can be prepared up to 1-day ahead. Cover and refrigerate.

### **Instructions For Making Enchiladas:**

1. Preheat the oven to 400° F. Ladle 1½ cups of the sauce into a standard 9-by-13-inch glass baking dish. Heat the remaining chicken broth.
2. Steam tortillas until softened slightly so they can be rolled without breaking, dip them very briefly in the hot broth, or (Traditionally, tortillas are lightly fried to soften.)
3. Working one at a time, distribute about 3 tablespoons of the shredded chicken down the center of each tortilla. Roll the tortilla loosely into a cigar shape to cover the filling, then transfer seam side down to the prepared baking dish. Repeat with the remaining tortillas and chicken, placing the enchiladas snugly side by side. Ladle the remaining sauce over the top to coat generously.
4. Sprinkle the cheese generously on top of the sauce, cover with foil and bake until the enchiladas are heated through and the sauce is beginning to bubble, about 20 minutes. Remove the foil and bake until the top is browned and bubbling, 15-20 minutes more.
5. Remove the enchiladas and sprinkle with the queso fresco, scallions, and cilantro.
6. Divide among 6 individual plates and drizzle or dollop each portion generously with crema or sour cream. Garnish with tomato and parsley.

**Serve immediately.**