

# Chicken Enchiladas



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Recipe by: Laura Vitale

Serves 4-6

**Prep Time: minutes**

**Cook Time: minutes**

## Ingredients

### For the salsa:

- 2 lbs Tomatillos (husked and washed)
- 2 Medium Onions (roughly chopped)
- 4 Cloves of Garlic (peeled)
- 2-3 Jalapenos, roughly chopped (depending on how hot you prefer it )
- Juice of 1 Small Lime
- 4 tsp of Ground Cumin
- 1 cup of Fresh Cilantro (roughly chopped)
- Salt and Pepper (to taste)
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### For the Enchiladas:

- 3 Tbsp of Extra Virgin Olive Oil
- ¼ cup of Flour
- 2 cups of Chicken Stock
- 1 Medium Chopped Onion
- 3 Cloves of Garlic
- 1 3lb Pre-Cooked Rotisserie Chicken (meat shredded)
- 2 tsp Ground Cumin
- Salt and Pepper (to taste)
- 2 Tbsp Fresh Cilantro Chopped
- ½ lb Shredded Mexican Cheese Blend
- 10 8 Flour Tortillas
- Sour Cream to serve (optional)
- Fresh Cilantro to serve (optional)

1) Preheat your oven to 350 degrees, place all the ingredients for the salsa in a 13 by 9 inch roasting pan and roast them for 35 minutes.

2) Once the salsa mixture is ready transfer into a food processor and pulse until well combined but still a little chunky

3) To make the enchiladas, preheat the olive oil in a large deep skillet over medium heat and sauté the onions and garlic until softened and translucent about 2 to 3 minutes, add the cumin and the cook with the onions and garlic for 1 minute.

4) Turn your heat down to medium low and sprinkle in the flour and stir to insure that the flour doesnt burn then gradually add the chicken stock to make a thick sauce this will take about 8 minutes. Turn off heat and add in 1/3 of the salsa, the shredded chicken and season with salt and pepper to taste. Add in the 2 tbsp of fresh chopped cilantro.

5) Take the same roasting pan from the salsa and smear the bottom with 1 cup of salsa. Now take the flour tortillas and briefly flash them over the stove top burner (or put them briefly under a broiler if using an electric stove).

6) To assemble the enchiladas coat each tortillas with 1 tbsp of salsa, scoop ¼ cup of the chicken mixture followed by a sprinkle of the shredded Mexican cheese blend. Fold the tortilla over the filling and roll like cigar to enclose it.

7) Continue with the rest of the tortillas until they are all in the roasting pan and they are nice and tight so they stay enclosed and not open up while they bake. Smear the top with the remaining green salsa and sprinkle on the remaining shredded cheese.

8) Bake uncovered for 30 to 35 minutes until bubbly and cheese has melted.

To serve, garnish with fresh cilantro and sour cream.

