

Chicken Enchiladas with Tomatillo Sauce

Makes 5 servings

Ingredients

Sauce

Corn Oil	2 teaspoons
Medium Onion, finely chopped	1 each
Garlic, minced	3 cloves
Tomatillos, quartered	$\frac{3}{4}$ pounds
Jalapeno Chiles, coarsely chopped	3 each
Sugar	1 teaspoon
Salt	$\frac{1}{2}$ teaspoon

Filling

Corn Oil	2 teaspoons
Medium Onion, finely chopped	1 each
Ground Cumin	1 tablespoon
Chicken Thighs, skinless, boneless Cut into $\frac{1}{4}$ inch strips	4 each
Fresh Cilantro, chopped	$\frac{1}{2}$ cup
Sharp Cheddar Cheese, grated	8 ounces

Tortillas and Toppings

Corn Tortillas, six inch	10 each
Vegetable Cooking Spray	As needed
Sour Cream	$\frac{3}{4}$ cup
Avocado, diced	1 each
Romaine Lettuce, shredded	5 leaves
Limes, quartered	2 each

Method of Preparation

1. Gather all ingredients and equipment

For the sauce:

2. Heat oil in medium saucepan over medium-high heat until hot
3. Add onion and cook, stirring occasionally, until softened and beginning to brown, about 5 minutes
4. Add garlic, tomatillos, jalapenos, sugar and salt
5. Cook, stirring constantly, until fragrant, about 30 seconds
6. Add $\frac{1}{3}$ cup of water and bring to a simmer
7. Reduce to medium-low heat and simmer, uncovered until tomatillos are softened, about 8 minutes

8. Transfer mixture to a blender and puree until smooth, about 30 seconds; set aside

For the filling:

9. Heat oil in a saucepan over a medium-high heat until hot

10. Add onions and cook, stirring occasionally until they begin to soften

11. Reduce heat to medium and continue to cook until they turn brown, about 3 minutes

12. Add cumin and cook, stirring frequently until fragrant, about 15 seconds

13. Add chicken and cook, stirring frequently, until chicken is cooked through, about 5 minutes

14. Transfer chicken mixture to a large plate; freeze for 10 minutes to cool, then combine with cilantro and cheese in a medium bowl and set aside

15. Adjust oven racks to upper- and lower middle positions and heat oven to 300 degrees

Assemble:

16. Smear entire bottom of a 13 by 9 baking dish with $\frac{3}{4}$ cup of the tomatillo sauce

17. Place tortillas on two baking sheets; spray both sides lightly with cooking spray; bake until tortillas are soft and pliable, about 4 minutes

18. Place warm tortillas on counter top; increase oven temperature to 400 degrees

19. Place $\frac{1}{3}$ cup of filling down the center of the each tortilla

20. Roll each tortilla tightly by hand and place in baking dish side by side, seam side down

21. Pour remaining tomatillo sauce over top of enchiladas; use back of spoon to spread sauce so it coats top of each tortilla

22. Sprinkle $\frac{1}{4}$ cup grated cheese down center of enchiladas

23. Cover dish with foil

24. Bake enchiladas on lower-middle rack until heated through and cheese is melted, 20-25 minutes

25. Uncover and serve immediately, with sour cream, avocado, lettuce and lime wedge