

Chicken Enchiladas (from ATK - 100 Recipes Cookbook)

INGREDIENTS

- onion – 1 chopped
- cumin – ground, ½ tsp
- garlic – 3 cloves
- chicken broth – 1.5 C
- chicken - boneless, skinless 1 lb
- tomatillos - 1.5 lbs : husks & stems removed, rinsed & dried
- poblano chiles - 3 : stemmed, halved, seeded
- sugar - 1 -> 2 tsp
- cilantro - chopped, ½ C
- cheese - pepper jack or Monterey Jack - 16oz
- corn tortillas - 6" – 12
- scallions - chopped as topping
- sour cream - serve on side

Key to its good flavor: The roasted tomatillos & poblanos.

Really helps to cut ingredients ahead-of-time. Took about 1:10 to cook and assemble.

Tip for poblanos: Broil them separately from the tomatillos - and boil the crap out of them until the skin looks like hell. They put them in a glass bowl, add lid, for 10 minutes. The skins should then easily peel off.

DIRECTIONS

Sautè chopped onion in oil until soft.

Stir-in ½ tsp cumin and 2 minced garlic cloves – about 30 seconds.

Lower heat to simmer, add 1.5 C broth & chicken, then cover.

Simmer 15-20 minutes, flipping halfway, until chicken reaches 160°F.

Transfer chicken to a bowl, then refrigerate for 20 minutes. Save ¼ C broth.

Adjust 1 oven rack to middle position, 2nd rack 6" from broiler. Heat broiler.

Remove husks and stems from tomatillos, rinse well and dry. Halve the tomatillos.

Remove stems and seeds from poblanos, cut in half.

Toss tomatillos and poblanos in oil, then arrange skin side up on foil-lined baking sheet. Broil 5-10 mins, rotate halfway, until vegetables blacken and start to soften.

Remove vegetables from oven, allow to cool. Remove skins from poblanos.

Set oven to 350°F and discard foil.

Transfer vegetables and any juices to food processor.

Add 1 tsp sugar, 1 tsp salt, 1 garlic clove and reserved broth.

Pulse until somewhat chunky, about 8 pulses.

Season with salt & pepper. Add sugar ½ tsp at a time to balance tartness.

When chicken is cool, shred using forks then combine with ½ C cilantro & 1.5 C cheese. Season with salt to taste.

Spread ¾ C tomatillo sauce over bottom of 13x9 baking dish.

Place tortillas in single layer on 2 baking sheets – spray both sides lightly with oil.

Bake @ 350°F until tortillas are soft and pliable, 2-4 minutes.

Increase oven temperature to 450°.

Place tortillas on counter and fill with 1/3 C chicken filling.

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

Pour remaining tomatillo sauce over top, spread evenly.

Sprinkle ½ C cheese (I use more - cover fully), cover tightly with foil.

Bake on lower oven rack @ 450 for 15-20 minutes until heated through and cheese is melted. Sprinkle with scallions. Serve with sour cream.